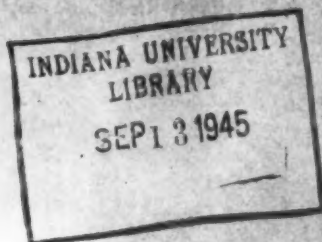


THE NATIONAL PROVISIONER

SEPTEMBER 8 • 1945

Leading Publication in the Meat Packing and Allied Industries Since 1891



"PEACE . . . BE STILL!"

These simple words once quieted a terrible storm over the Sea of Galilee. Today, the storms of war have subsided over the world. As mankind faces the dawn of peace and prosperity, Fearn Laboratories want to join you in a prayer for "Peace on Earth . . . Good Will to Men!"

Our representatives are ready to help you meet the problems of producing your specialty items for a peacetime market.



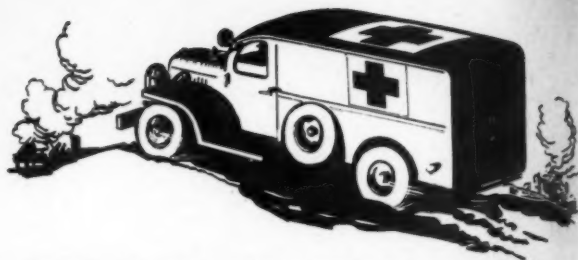
Fearn Laboratories, Inc.

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WHEN THE NEED IS MOST URGENT!

Remarkable achievements are being accomplished by our Army Medical Corps. The "Medics" and the hospital ambulances with their miniature operating rooms, running hot and cold water, and many other novel innovations, are usually there when the need is most urgent.

And in these days of meat shortages, when quality sausage brings almost as good a price as choice cuts of meat, the BUFFALO Self-Emptying Silent Cutter is performing a real job, too, when the need is most urgent. They are meeting the urgent requirement for greater output in shorter time.

Their fast, smooth and cool cutting protects protein value, improves the finished product and increases yield. They assure a fine textured emulsion, free from lumps and sinews.

With an exclusive machine design, scientific knife arrangement, sanitary fool-proof emptying device, and lifetime bowl support construction, BUFFALO Self-Emptying Silent Cutters have a specially designed knife and bowl drive. Two large radial bearings are placed at the extreme ends of the heavy knife shaft. High-speed alloy bearings located on each side of the knife hood complete the

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Get the complete facts about this modern, reliable and money-saving machine by writing for a copy of our catalog today.



BUFFALO Model 70-B Self-Emptying Silent Cutter . . . cuts and empties 800 lbs. of meat in 5 to 8 minutes. Other models available in 200, 350, 600 and 800 lbs. capacities.

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

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**QUALITY SAUSAGE
MAKING MACHINES**

✓ Check the most important reasons for the swing to

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✓ **UNIFORMITY**—CENTROL IS LABORATORY-CONTROLLED from bean to finished product, processed entirely by one organization, using the most modern methods and equipment.

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✓ **SUPERIOR CHARACTER**—CENTROL IS LIGHT IN COLOR, neutral in odor and bland in flavor, made from freshly extracted soybean oil which has been subjected to a special deodorizing process.

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Centrol is available in 25, 50, 125, 225 and 500 lb. drums

CENTROL LECITHIN

Laboratory-controlled from bean to finished product

A product of Central Soya Co., Inc., Ft. Wayne 2, Ind. One of the world's largest soy processors...makers of Mel-K-Soy, Hi-Soy, Soywip
Canada Distributor: H. Lawton & Co., Toronto



CENTRAL SOYA COMPANY, INC.
Products Division Dept. NP 98
Ft. Wayne 2, Indiana

Please send, without obligation, sample of Centrol Lecithin.

Name of Company _____

Address _____

City _____ State _____

Your Name _____

Average yearly Lecithin consumption _____ lbs.

THE NATIONAL PROVISIONER

Volume 113

SEPTEMBER 8, 1945

Number 10

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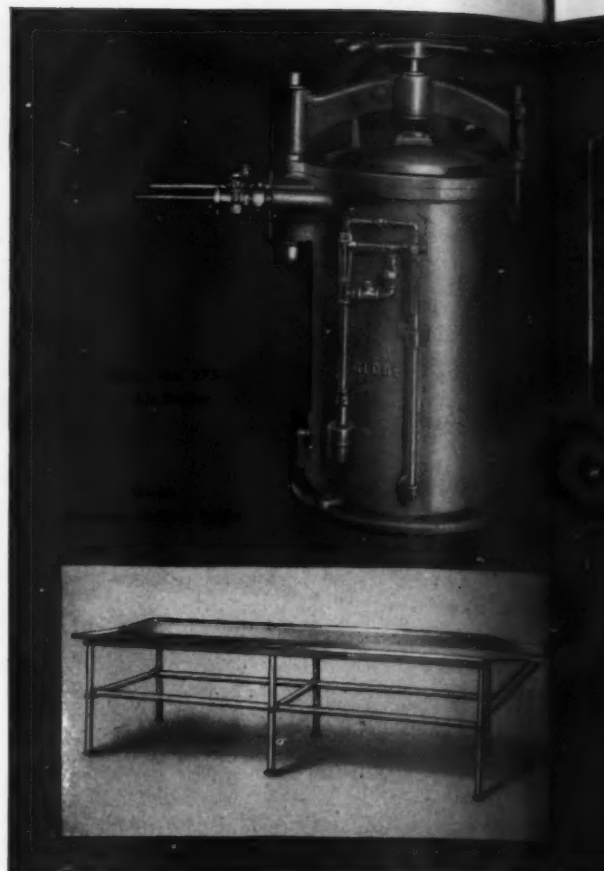
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30 YEARS OF SERVING THE MEAT PACK

The National Provisioner—September 8, 1945



EQUIPMENT helps leading Sausage Makers keep quality up - costs down

By its outstanding performance throughout the gruelling struggle to meet history's heaviest production demands, Globe Sausage Making Equipment has earned the approval of the country's leading production experts.

It has demonstrated its ability to lower costs and maintain high quality while producing at record levels without let-up.

The Globe line of sausage making equipment is complete. It includes every mechanical device es-

sential to sausage making—and enjoys the reputation of being years ahead in design and performance.

Globe engineers are soundly versed in the most advanced packing plant methods. Their wide background of experience and research, which includes a maximum of practical on-the-job contacts, is at your service.

For assistance in improving your plant's production efficiency, and in raising product quality, write us about your modernization and expansion plans. We'll welcome the privilege of serving you!

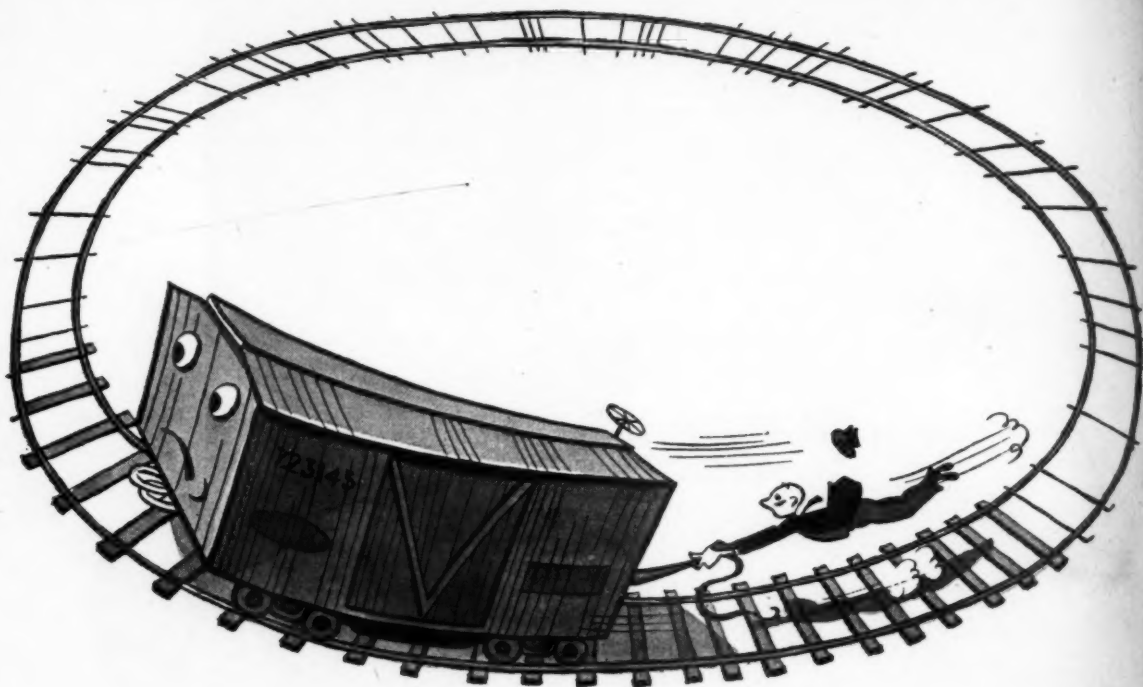
THE GLOBE COMPANY

4000 S. PRINCETON AVENUE

CHICAGO 9, ILLINOIS

PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

Got an Old-Fashioned Compressor by the tail?

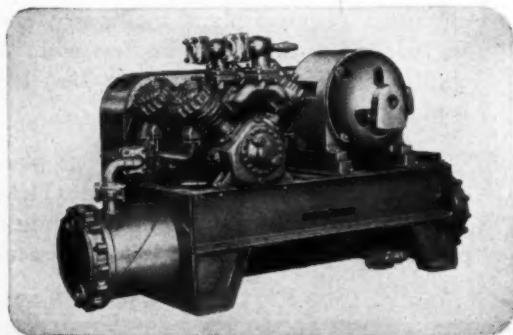


ARE you stuck with a compressor as big as a box-car in your refrigerating system? Perhaps you are, and when it goes phooey you *could* simply replace it—and hang on to the old-fashioned space-stealing, profit-robbing unit.

Or, you *can* let go. And save money to boot! Switching from old-style condenser-compressors to modern, compact G-E Condensing Units utilizing "Freon" refrigerant will do the trick!

You'll save space... enjoy lower maintenance, operating, and labor costs.

So, don't just replace... *modernize!* Skilled G-E engineering plus "Freon" make G-E Condensing Units a *must* for up-to-date replacement equipment... additional capacity requirements... or new plant construction. Write for details today. *General Electric Company, Air Conditioning Dept., Section 5829, Bloomfield, N. J.*



G-E Condensing Units are completely "packaged" industrial refrigeration units... motor, compressor, and condenser. They're easy to install. Designed and built for heavy duty. Automatic controls eliminate excessive operating attention. And efficiency in operation coupled with *compactness of design* enable the larger units, for instance, to produce a ton of cooling capacity for each square foot of floor space.

BUY... and hold... WAR BONDS

GENERAL  ELECTRIC



Back in Colonial Days, mixing sausage meat was a hand operation. A strong back and plenty of muscle generated the power.

Today's modern production methods require modern mixing equipment that operates automatically, at the touch of a finger.



Photo — Courtesy John E. Smith Sons Co., Buffalo, New York

B.F.M. Seasonings ARE "GOOD MIXERS," TOO!

No matter how much sausage you're making, you wouldn't think of using your hands or a paddle for mixing.

You don't have to be satisfied, either, with sausage seasonings and seasoning methods that are as out-moded and old-fashioned as obsolete hand mixing.

You'll be delighted with the results you get with modern B. F. M. SAUSAGE SEASONINGS. They'll mix into your sausage easily and completely, instantly and uniformly releasing their savory, tangy goodness through every batch.

Every tiny atom of flavor in B. F. M. SAUSAGE SEASONING is "raring to go" . . . to impart its delicious taste-appeal to your sausage.

If you are one of the packers who hasn't found out what a good mixer B. F. M. SEASONING is, why not get a trial order now? You'll like it—our guarantee assures you of complete satisfaction.



We pledge our entire experience and research to the development of the Packing Industry



PAPERS FOR PACKERS

PLAIN • PRINTED • SPECIAL TREATED

NO. 101 WHITE OILED

Wrappers for
Fresh Pork

202 M. P.

Liners for
Poultry Boxes

WHITE EAGLE

Wrappers for
Fresh Pork
Poultry

GOLD STANDARD CRINKLED

Wrappers for
Cooked Hams
Poultry
Smoked Meats

PROSPERITY

Wrappers for
Fresh Pork
Poultry
Poultry Head Wraps

D-O-K WRAPPING

Wrappers, Box Liners, and
Head Wraps for
Poultry

Between layer sheets for
Forks in Cartons

Wrappers for
Fresh Pork
Smoked Meat

Conveyor sheets in
Sliced Bacon Dept.

WHALEHIDE

Wrappers for
Cooked Ham
Fresh Pork
Smoked Meats

Wrappers (waxed) for
Green Hams and Bellies
for freezing

Covers for
Slack Barrels

Liners (crinkled) for
Slack Barrels of Pork and
Beef Trimmings

D-O-K WAXED

Wrappers for
Green Hams and Bellies
Boneless Beef and Pork
for the freezer

Liners for Boxes of
Boneless Beef and Pork,
fresh and frozen

Liners for Boxes of
Fresh Pork and Beef Cuts,
Livers, Hearts, etc., fresh
and frozen

Wrappers, Box Liners, and
Head Wraps for
Poultry

Liners for
Sausage Cartons

PRINT-O-HAM

Wrappers for
Cooked Ham
Smoked Meats

MARKET PAPER

Wrappers for
Fores
Hinds
Primal Beef Cuts
Smoked Meats

Wrappers, Box Liners, and
Head Wraps for
Poultry

GENUINE VEGETABLE PARCHMENT

REGULAR

Wrappers for
Baked Loaves
Cooked Ham
Fresh Pork
Poultry
Sausage
Sliced Bacon
Smoked Meats

Liners for
Luncheon Meat Tins
Sliced Bacon Tins

CRINKLED

Liners for
Cooked Ham Retainers

Covers for
Slack Barrels

Wrappers for
Tamales
(Waxed)
Fores
Hinds
Primal Beef Cuts

LARD LINER

Liners for
Side Opening Lard Cartons
Export Lard Boxes

Bags for
End Opening Lard Cartons
Export Lard Boxes

WAXED

Wrappers for
Bulk Pork Sausage
Pork Cuts for freezing

Liners for
Army Poultry Boxes

GREASEPROOF REGULAR

Wrappers for
Baked Loaves
Cooked Ham
Sausage
Sliced Bacon
Smoked Meats

LARD LINER

Liners for
Side Opening Lard Cartons
Export Lard Boxes

Bags for
End Opening Lard Cartons
Export Lard Boxes

KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT • KALAMAZOO 99 • MICHIGAN
BRANCH PLANTS AT HOUSTON, TEXAS, AND PHILADELPHIA, PENNSYLVANIA



ALLSPICE takes its popular name from its resemblance in aroma and taste to a mixture of cinnamon, cloves and nutmeg, but in reality it is the dried unripe fruit of the Pimento tree, belonging to the Myrtle family, and similar to the clove tree. The word Pimento is derived from the Spanish word Pimiento, meaning pepper.

ALLSPICE grows principally on the island of Jamaica and in a small way in Mexico, Costa Rica and Venezuela, but strangely enough, NOT on any of the many islands in the Malaysian Archipelago, the home of spices.

While ALLSPICE does not have the long tradition of historical background that spices from the Orient have, it is used today in many formulas of whole mixed spices and practically in every formula of mixed ground spices or seasonings. It is used in pickling to a great extent and its taste resembles cloves.

When crude or raw allspice is added to foodstuffs, only a small part of the available spice flavor is absorbed by the food and actually tasted. Also, the strength of the crude spice varies from batch to batch, its very nature being inconstant. So Stange developed

Cream of Spice Allspice

which is the patented process of natural spice extraction that retains ALL the natural delicate flavor of true ALLSPICE. The Stange science of seasoning produces higher standards of spice flavor, new techniques of blending, and by standardizing the strength, purity and quality of flavor obtained from NATURAL spices and by utilizing ALL of the available flavoring substances, Stange has put FLAVOR CONTROL IN LARGE SCALE PRODUCTION UNDER LABORATORY CONTROL. Cream of Spice (C. O. S.) is nature's best put in a form most suitable for use in your products.

Stange's
CREAM OF SPICE

• WM J. STANGE CO. •
2530 W. MONROE ST. CHICAGO 12, ILL.

SEASONINGS



Armour's *Natural* Casings

There is an Armour natural casing to give pleasing appearance to almost any type of sausage you make. They help you achieve that plump, inviting look that makes sausage move faster. All these casings are carefully graded and inspected for size, freedom from imperfections and the finest of

quality. Their natural porosity which permits quick, thorough smoke penetration can help you in achieving uniformly fine flavor.

Your nearest Armour Branch or Plant will do their utmost to provide you with these fine, natural casings within the limits of the available supply.

ARMOUR and Company

CIVILIANS GET MORE MEAT IN SEPTEMBER

The Department of Agriculture reports that a total of 1,352,000,000 lbs. of meat (carcass weight) will be available for civilians during the four-week period of September. The Department estimates that on an average weekly dressed carcass weight basis, civilians will have 168,700,000 lbs. of beef, as compared with 128,500,000 lbs. a week during August, an increase of 31.3 per cent; 37,200,000 lbs. of veal, as compared with 30,600,000 lbs., an increase of 21.6 per cent; 19,150,000 lbs. of lamb and mutton, compared with 16,500,000 lbs., an increase of 16.1 per cent, and 112,950,000 lbs. of pork, compared with 104,820,000 lbs., an increase of 7.8 per cent. These figures are estimates before the meat is trimmed for sale at retail and include meat used on farms.

CCC Offers 10,000,000

Pounds of Salted Meats

The CCC, through the Department of Agriculture, offered for sale this week 299 lots of dry salted meats totaling approximately 10,000,000 lbs. Offerings included bellies, fat backs, clear plates and jowl butts, in carload lots, for distribution to designated destination, most of which were in the South. The closing date on bids was September 7.

As in a previous offering of 2,000,000 lbs. made last week, the CCC reserves the right to withdraw all or any part of the items listed, or to reject any bids in whole or in part. In case there is more than one bidder at the highest price, sale will be made to purchasers in the following order of preference: original vendor, competitive processors, and general trade.

Drop Meat Rationing, NIMPA Asks Truman

A request that point rationing of meat, slaughter quotas, ceiling prices and subsidies be abandoned by January 1 was telegraphed to President Truman on September 6 by directors of the National Independent Meat Packers Association. Similar telegrams went to Clinton Anderson, Secretary of Agriculture, Chester Bowles, Price Administrator, and William H. Davis, Director of Economic Stabilization.

NIMPA directors asserted that the beef cattle situation will tax slaughtering facilities before the first of the year and that the supply of meat now available is sufficient to justify the dropping of restrictions.

The government agencies were also asked to push the fight against black markets in meats, for there are still numerous violations. Prices of meats are unlawful, it was stated, for they do not allow margins of profit, which is contrary to the Price Control Act.

END IMPORT CONTROLS

The War Production Board has removed import controls on about 40 items, including chamois leather, horsehides, leather products and sheep and lamb leather, except vegetable tanned and wool. The WPB said import controls will be maintained only on materials in short supply for which this country depends entirely, or in part, on foreign sources. Some of these materials are subject to allocation by the combined raw materials board; others remain under government purchase.

Army Alters Meat Buying Procedure, But Expects Offers

THE termination of the war has brought to an end many of the government set-aside orders. A sharp revision is being made in its needs by the Quartermaster Corps, and Field Headquarters of the Office of the Quartermaster General, Chicago, has revised its buying policy rather drastically, it has been disclosed.

However, Lt. Col. Paul C. Doss, chief, meat and meat products branch, stressed that unless voluntary offerings from the meat industry are sufficient to meet the requirements of the armed forces, both export and domestic, it will be necessary to resort to set-aside, priority or other administrative means.

The following procurement policy has been outlined by the Quartermaster Depot since the surrender of Japan, concerning various meat and meat food products:

Domestic Requirements.—Market centers will continue to circulate Form 8's requesting offerings to cover domestic camp requirements as in the past, and the industry is requested to offer in quantities commensurate with production.

Export Requirements.—Field headquarters will contact all vendors for offerings as the situation warrants.

Boneless Beef.—Until some substantial change in requirements occurs, all offerings of three-way style boneless beef will be accepted.

Overseas Hams and Bacon.—Overseas hams and bacon will not be required for some time. Requisitions will be filled with 24- and 48-hour hams and canned product where possible. However, 96-hour product now in cure will be accepted.

Smoked Hams.—Offerings of smoked hams, frozen, 24- to 48-hour smoke, will be accepted. Navy requirements of these hams will probably continue strong for six months.

Veal.—Offerings of fabricated veal for export are wanted to acquire a seasonal reserve for the Navy.

Lamb.—Procurement of lamb will be limited to domestic requirements, for no immediate needs of export lamb are anticipated.

Beef Liver.—Maximum offerings of beef liver are solicited.

The Quartermaster office also states that packers in a deficit position on any of the set-aside orders, even though terminated, will be expected to offer product in sufficient quantity to eliminate these deficits.

OPA Issues New Schedule of Lower Ceiling Prices on Sliced Dried Beef Packed in Glass Containers

The Office of Price Administration has issued a new set of lower ceiling prices for sliced dried beef packed in glass jars, effective September 2, 1945. The new prices are for product made from Canner and Cutter grade rounds, while former prices were based on Utility grade beef. At the same time, the action transferred coverage of sliced dried beef packed in glass jars from MPR 169 to the canned meat regulation, MPR 156.

The reductions in canners' base ceilings below the former ceilings range from 13c for one dozen 1½-oz. jars to 78c for one dozen 7-oz. jars. These reductions will be reflected in wholesale and retail maximum prices which are under other regulations.

The new base ceiling prices and zone additions (per dozen jars) for canners' carload deliveries of sliced dried beef packed in glass jars have been established as follows:

Container Size	Base Price per doz.	Addition per dozen		
		Zone One	Zone Two	Zone Three
1½ oz.	\$0.94	\$.015	\$.029	\$.038
2 oz.	1.17	.02	.038	.05
2½ oz.	1.34	.022	.04	.053
3 oz.	1.77	.028	.053	.07
4 oz.	2.39	.04	.075	.10
7 oz.	3.14	.048	.090	.12

WPB Working to Speed Construction Program

The War Production Board is placing special emphasis on speeding up industrial construction so that manufacturing facilities can be expanded without delay and jobs opened up for returning service men and for workers as they are released from war work.

Moving swiftly to enable industry to carry out its program of \$4,500,000,000 for new plant, equipment and alterations in the shortest possible time, J. A. Krug, chairman of WPB, has appointed Joseph D. Keenan, the board's vice chairman for labor production, to spearhead the gigantic construction program. In his new position as special assistant to the chairman in charge of construction, Mr. Keenan will speed up construction activities necessary for reconversion and will represent WPB on the inter-agency committee for construction, recently established by the Office of War Mobilization and Reconversion.

Since the chief factor now retarding construction is lack of materials and equipment, Mr. Keenan's major immediate assignment will be to assist in stepping up production of these scarce construction materials. The supply situation for construction materials is expected to ease as a result of military cutbacks and relief of manpower shortages. Lumber, cast iron soil pipe, brick, hardboard and certain types of steel have been critically short, but should ease up shortly.

PERSONNEL PROCESSING

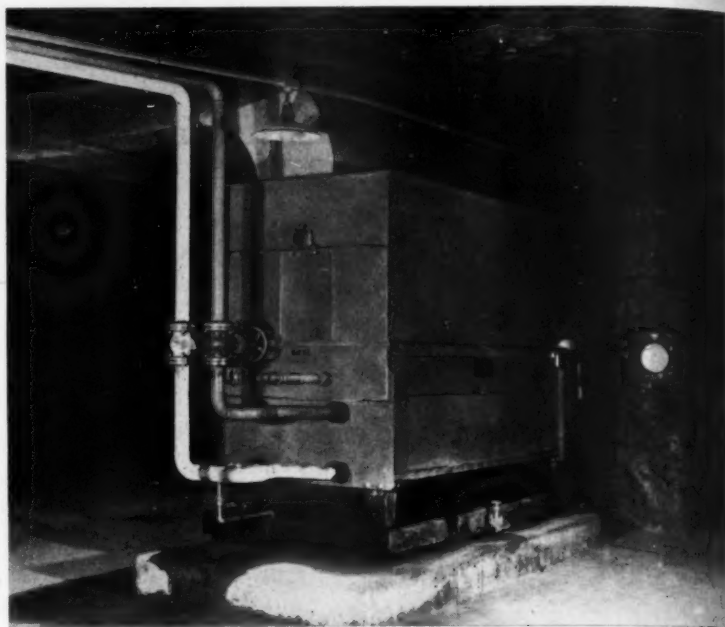
Processing of former war-plant personnel to postwar jobs in industry would be faster and more efficient if U. S. Employment Service interviewers would "weed out" more strictly persons who apply for work, in the opinion of several Pittsburgh, Pa., meat plant officials questioned by a Provisioner representative.

Packers suggested that the interviewers should determine whether applicants wish to work in the packing and shipping departments, labor on the killing floor or work in refrigerated rooms, and that prospective workers should not be given the impression that meat plant wages and conveniences will equal those they found in war plants.

Only one person out of five now sent by the USES takes a meat plant job and keeps it, according to the Pittsburgh men interviewed.

AMEND TRADE POINT TABLE

Through Amendment 61 to Supplement 1 to RRO 16, effective September 2, OPA has amended the official trade point table to provide a point value of 5.5 points per lb. for Grade D cured beef ham sets, beef insides, beef outsides and beef knuckles, and a point value of 2.7 points per lb. for semi-dry sausage.



UNIT COOLERS IN COLD STORAGE CAVE

In the famous War Food Administration refrigerator-cave at Atchison, Kans.—the largest cold storage plant in the world with about 9,000,000 cu. ft. of refrigerated space—the natural cave temperature of about 55 degs. F. has been reduced to a few degrees above freezing by the installation of 48 Niagara fan coolers. Each handles 19,000 c.f.m. of air and is rated at 13½ tons refrigeration capacity, based on the circulation of brine at a temperature of 20 degs. F. through the cooler coils.

Three compressors, each of 250 tons rating, furnish refrigeration for chilling the brine. The coolers, like the one illustrated, are located at intervals throughout the cave and are furnished with short air ducts to provide uniform distribution of cold air. The total air handled is nearly a million cubic feet per minute. The coolers were made by the Niagara Blower Co., Buffalo, N. Y.

VETERAN'S RIGHT TO JOB PUT AHEAD OF SENIORITY

The Selective Service Act was interpreted in federal district court at New York last week as giving a veteran the right to a job over a non-veteran, even though the employer and a union may have agreed that seniority of rehired veterans would not supersede seniority of non-veterans. The court ruled that the veteran is entitled to the job he held before entering the service, even though his rehiring may necessitate dismissal of another employee.

Federal Judge M. T. Abruzzo ruled in the case of a welder who was rehired by his former employer, but was let out when work was slack while a non-veteran with higher seniority was retained. He said that "I find that allowing a non-veteran to work in this case is a violation of the Selective Service Act."

FREEZER ORDER ENDED

The U. S. Department of Agriculture has terminated War Food Order 116—issued to assure the armed forces ade-

quate freezer space for the storage of meats and poultry—effective August 28. The order provided for allocation of public warehouse freezer space in 24 cities for the use of the armed forces.

Warehouses in the following cities are affected: Baltimore; Buffalo; Chicago; Cincinnati; Dallas; Denver; Detroit; Duluth; Fort Worth; Georgetown, Del.; Kansas City, Kans.; Kansas City, Mo.; Milwaukee; Minneapolis; Nashville; National Stock Yards, Ill.; Omaha; Philadelphia; Pittsburgh; St. Joseph, Mo.; St. Louis; St. Paul; Salt Lake City; and Springfield, Mo.

PACKAGE RESEARCH PROJECT

A program of research on specialized food packages, including those used for margarine, lard, shortening, frozen foods and butter, will be carried out by the recently formed Paraffined Carton Research Council, Chicago. An intensive investigation of butter packaging and merchandising will constitute the first project to be undertaken by the council, with the actual research being carried on at the University of Minnesota and the University of Wisconsin.

CERTAIN advantages are gained by storing lard in tanks rather than in tierces, but tank storage facilities must be carefully designed and operated if best results are to be obtained.

A modern lard storage building with a capacity of 3,000,000 lbs. will soon be ready for use at the plant of John Morrell & Co. in Ottumwa, Ia., according to an announcement by R. W. Ransom, superintendent of technical operations and construction for the firm.

Construction of the building, which is 60 by 103 ft. and 34 ft. high, is being completed. In the structure are 54 tanks, each measuring 8 ft. in diameter and 25 ft. high. Each tank has a capacity of 60,000 lbs. of lard, or about the same amount held by a railroad tank car. The building is located south of the lard refinery at the Ottumwa plant.

The tanks are made of steel plate with welded construction employed throughout. They are provided with a vent at the top to prevent building up excessive pressure when the tanks are being filled and to avoid the possibility of collapse through vacuum when they are emptied.

Two Sets of Steam Coils

Each tank is equipped with one large steam coil extending from near the bottom to near the top of the tank. This is the main source of heat for warming the lard when it is removed from the tank. A small spiral steam coil is installed directly on the spherical bottom of the tank to heat the lard in that area so that pumping can be started.

No lard is removed from a tank until the fat is all liquefied. Therefore, there is no danger of large bodies of solid lard falling and damaging the coils. It takes from three to five hours to warm up a tank to liquid consistency so that it can be pumped out.

The building in which the tanks are housed is refrigerated at a temperature of 50 degs. F. The tanks are not insulated at all, and the lard is chilled only by radiation from the surface of the tanks to the air in the storage room when the fat is run into the tanks.

Lard can be stored the year 'round in the Morrell building under conditions which maintain product quality in warm weather and facilitate removal of the fat in cold.

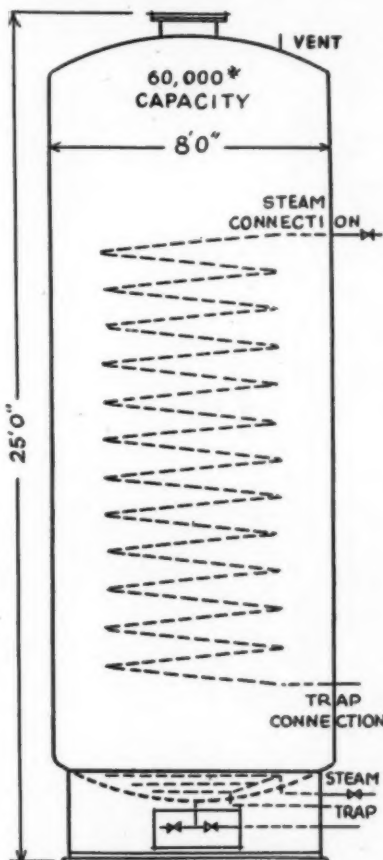
No Moisture or Settlings

Examination of sectional view shows that there is no sump at the bottom of the tank, such as is sometimes employed in connection with storage vessels of this type. The lard is ready for use when it is run into the tanks; hence there is no accumulation of either moisture or settlings. A drain valve is connected directly on the pump-out line, as indicated on the drawing, which is employed for flushing out the wash water when the tanks are cleaned.

An entire tank of lard is warmed up and emptied at one time at Morrell's. This obviates the need for sectional

Morrell's New Tanks to Hold 3,000,000 Pounds of Lard

heating coils which are sometimes employed in installations where only part of a tank of lard is withdrawn from storage at one time. The Morrell method of handling avoids the danger of dam-



SECTION OF LARD TANK

Welded construction is employed throughout in the new Morrell lard tanks. The lower steam coil is used to heat the lard in the bottom of the tank so that pumping may be started. Note the drain valve on the pump-out line. To guard against rancidity, iron is the only metal used in the tanks, pipe lines and valves.

aging the lard as a result of several "reheats" while the material is in the tank.

All metals other than iron have been eliminated in the construction of the tanks and in the pipe lines and valves in order to avoid difficulty with the development of rancidity brought about by contact of lard with copper or brass fittings.

Because the demand for lard at the present time far exceeds the supply, it is not expected that there will be immediate need for the storage tanks, but this situation will eventually change. At times in the past the Morrell company has had a larger quantity of lard stored at the Ottumwa plant than the capacity of the new tanks.

A. H. Neuman & Bros., Inc., of Des Moines is the contracting firm for the building. The tanks were built in Kansas City.

Cuts Labor Required

The tank storage of lard eliminates a considerable amount of labor required when the fat is handled in tierces. When lard is stored in tierces, labor is required for cooperage, silicating the containers, filling the tierces, transferring them to and from the storage space and dumping them. Tierce storage, moreover, requires greater storage area and is accompanied by a shrinkage loss due to lard soaking into the tierces and leaking from them.

It is extremely important that lard stored in tanks be prime quality in every respect. Addition of a single batch of poor quality lard may spoil the contents of the entire tank.

In some installations lard is stored in tanks with jacketed bottoms; in case coils are employed, they should be spaced so that the bottom of the tank may be cleaned without difficulty.

Steam coils in lard tanks must be kept tight to prevent the introduction of moisture into the product.

Refrigeration Industry Plans to Get Materials

The only obstacle to quick and complete reconversion of the mechanical refrigeration and air conditioning industry to peacetime manufacturing is an adequate supply of raw materials, the Refrigeration Equipment Manufacturers Association said recently.

It was pointed out that the refrigeration industry, unlike others faced with major retooling delays, has few reconversion difficulties as far as machinery and equipment are concerned. Increased material supplies not only would help producers speed the filling of a huge volume of orders for all types of civilian equipment, but would maintain employment.

In an effort to solve the problem, a special meeting of the 80 members of the association has been called for October 15, 16 and 17 at Hot Springs, Va., to discuss the material situation.

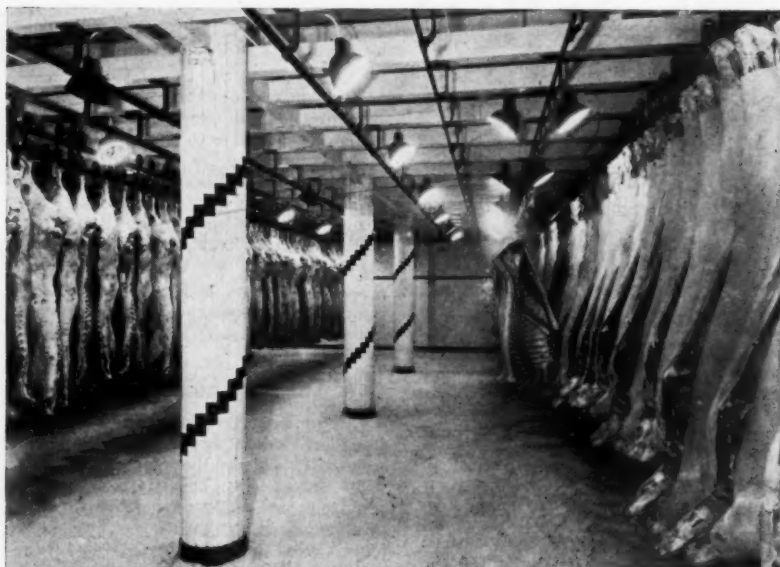
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FLEXIBILITY MARKS MODEL CANADIAN COOLER



THE objectives of flexibility in room humidity, operating efficiency and ease of maintaining high standards of cleanliness have been achieved in the new hot and chilled beef cooler of Katchen Brothers, meat merchants of Calgary, Alberta, Canada, according to S. Katchen, manager of the firm. The cooler has now been in operation a year.

The concern's daily kill averages 125 head of cattle, or roughly 75,000 lbs. The total capacity of the new cooler is 375 head.

Following is a description of the cooler construction:

EXTERIOR WALLS: The exterior walls are of spandrel column and beam design. A 1 in. x 4 in. key channel was cast in beams and columns to create a lock for curtain walls. These walls are of 8-in. hollow tile faced with 4-in. brick plastered on inside with two coats of $\frac{1}{4}$ -in. thickness portland cement plaster. The walls are built flush with beams and columns on the inside face. Plaster is carried continuously over beams and columns and surfaced with two coats of emulsified asphalt paint. An 8-in. insulation space was created between spandrel wall and floor slab columns.

INTERIOR WALLS: A 4-in. hollow tile was employed, faced on the insulation side with $\frac{1}{2}$ -in. portland cement plaster, surfaced with two coats of asphalt. On the room side a $\frac{1}{4}$ in. scratch coat of cement plaster was applied and faced with $\frac{3}{8}$ -in. white porcelain tile to full length of the room. All curbs were cast directly under interior walls.

CENTER COLUMNS: The center columns in this room are 16 in. in diameter, and are faced with white porcelain tile to the bottom of the capitals. A strip of black porcelain tile was placed to form a 3-in. band on the helix angle from floor curb to bottom of capital.

FLOOR SLAB: The floor slab of this room has a carrying capacity of 200 lbs. per sq. ft. and is insulated on the under side with 4 in. of corkboard. Surface of the cork is sealed on basement side with two coats of portland cement and asphalt plaster. Slab used for the present roof on this room has a capacity of 200 lbs. per sq. ft. This slab is covered with a wooden false roof, creating a

(Continued on page 25.)

THREE VIEWS OF COOLER

TOP: Overall picture of cooler showing various features of construction.

CENTER: Sam Katchen, manager of the firm (with hat on) and Mr. McKellar, who is in charge of engineering and construction.

BOTTOM: Looking into the Katchen Brothers cooler from the doorway.

NEW LINK SAUSAGE PACKAGE COMBINES BEAUTY AND UTILITY



FRESH pork sausage links produced by one of the Midwest's large meat packing plants are now going to market in a new type of opaque package which, while closed to guard against possible adverse effects of air, light and loss of moisture, can be readily opened at the point of sale to display its contents to the purchaser. The package can then be re-closed, automatically sealing itself again, according to the manufacturer, the Western Waxed Paper Co., Los Angeles, Calif.

The package is said to comprise an excellent display piece, both individually and in groups, being printed in bright, eye-catching colors. Since it is virtually impervious to harmful effects from light, air, dust and dirt, it can be exhibited to advantage in open retail display cases. The Mullinix package, as it is called, is packed in corrugated containers, 12 lbs. to the container. When opened by the retailer, four packages are revealed, creating an attractive display.

The procedure by which the links are wrapped at the packing plant is espe-

cially interesting. The 1-lb. package contains two rows of eight links each, while the ½-lb. units naturally have only a single row. For units of either weight, the sausages are cut into single links, weighed and placed in individual groups within easy reach of the operator.

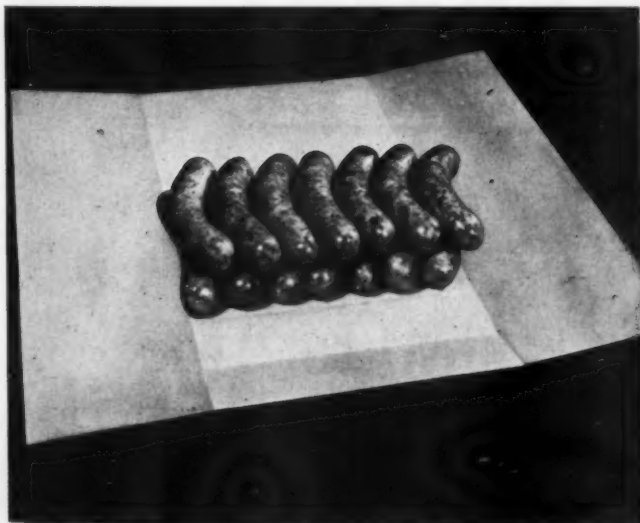
The sausages are first arranged on the package, which is received at the plant flattened or "knocked down." The two marginal grease-proof portions of the package are then brought up over the two layers of sausage and pressed lightly against the upper row.

When this step is skilfully performed, the operator's hands will be so placed that, after having pressed the marginal portions down with the forefingers, the thumbs will be in a position to lift up the front panel and the inside flap, bringing them up and around the sausage without removing the forefingers from the grease-proof flaps which have already been folded. While holding the package in this position, the operator flips it over and places it in the packing box.

Although the operation requires skill and dexterity, it is not as difficult as a written description may sound. It is estimated that the average girl can become reasonably adept after a day of continuous packaging. It has been found that the most practical method of acquainting new operators with their tasks is to have them consume several minutes in wrapping the first few packages, being certain that each fold and crease is perfect. By thus learning the basic moves thoroughly, the operator can gradually acquire the skill necessary to turn out completed units in comparatively short time. In regard to the time required for this operation, the manufacturer maintains that, in skilled hands, the package "is the fastest packer on the market."

The approved practice is to package the links when cold, although they should not be chilled to a point where they begin to harden, since a certain degree of pliability is required in their arrangement and wrapping. At the same time, the links must be firm

(Continued on page 27.)



PHOTOS SHOW HOW WRAPPER IS FOLDED AROUND SAUSAGE LINKS TO PRODUCE A RIGID CONTAINER.



FROM FIELD TO BATTLEFIELD



through

JAMISON-
BUILT COLD STORAGE DOORS



JAMISON COLD STORAGE DOOR CO.

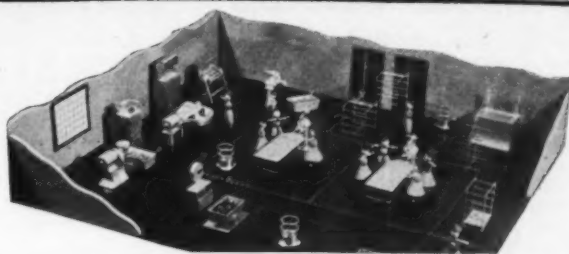
Branches in
principal cities

Jamison, Stevenson & Victor Doors

HAGERSTOWN,
MD.

PROCESSING

Methods



USING BONELESS LOINS

Somewhat similar methods are used in processing boneless pork loins into such products as Dewey loin rolls or Dewey hams, lachsschinken, pork loin rolls and other products.

Dewey loin rolls, or Dewey hams as they are sometimes known, are made from No. 2 boneless pork loins. The loins are cured in 65-deg. ham pickle or dry cured, soaked and then stuffed into beef bungs and wrapped with twine. They are smoked and cooked to 140 degs. internal temperature.

It is now common practice to process the loins in such a way that they may be stuffed in artificial casings. The boneless cured loins, with surplus fat removed from the back and rib sides, are cut to the length desired for processing in a retainer. After the retainer has been lined with parchment and caul fat, two pieces of loin are placed in it with their bone sides facing and their fat sides on top and bottom. They are covered with caul fat and parchment and the retainer cover is pressed down tightly.

The loin roll is cooked until the internal temperature reaches 140 degs. It is then cooled in water, the retainer cover is tightened gently and the roll is chilled overnight in the cooler. Next morning the roll is removed from the retainer, dipped in gelatin solution and inserted in an artificial casing. It is smoked for three to four hours at 110 to 120 degs. F., held at room temperature for a couple of hours and stored at 45 degs.

Ham skins cut to the size required to fit the roll may be used in place of caul fat.

LACHSSCHINKEN. This product is made of boneless pork loins, cured, rolled, tied with twine (in the middle and at the ends), then stuffed into beef bungs and wrapped with seine twine, or stuffed in artificial casings, lightly smoked and cooked.

Remove the tenderloin and bone the pork loins from the fifth rib to the end. Remove the fat. Dry cure with

3 lbs. salt
1½ lbs. sugar
3 oz. sodium nitrate
¼ oz. nitrite of soda

to 100 lbs. meat. Pack tightly in a tierce or box and cure thoroughly. A small amount of good second ham pickle may be added to the tierce to fill voids between the pieces of meat.

The loins may be cured in sweet pickle if desired, the same as hams,

but of only 65 degs. strength; and they should be overhauled.

When the loins are cured, take out and wipe dry, then cut them through in the center, roll and tie so the bung may be slipped over. Tie the end and the roll lightly with seine twine. Put in a barrel, box or truck overnight to drain and set.

Then hang in the smokehouse over a hickory wood fire (no smoke) at a temperature of 110 degs. Raise this gradually to 135 degs. when the product is dry and when it takes on a good golden red color, place in the cook box at 155 to 160 degs. F. to cook.

The beef bung casings used for this purpose must be well soaked, stretched, and the water squeezed out before stuffing.

The pork loins must be boned strictly fresh, placed in cure immediately in a temperature not to exceed 38 degs. F. They must be taken out when cured or

they will sour and will not bind. Be sure to leave them in a barrel, box or truck overnight in the cooler to drain and set before smoking. Also see that they are skewered well for air pockets.

PORK LOIN ROLL: This product is smoked. One formula calls for its preparation in the following manner:

Bone heavy loins, preferably 18/22, and cure by the formula given above. Cure in closed containers. Make up into rolls, using three strips of loin, and wrapping the roll with seine twine about ½ in. apart for the full length. Trim ends and smoke for two to three hours at 100 to 110 degs. F. and cook at 170 degs. F. for about two hours.

MAKING GELATINE SOLUTION

In one sausage plant visited recently a workman was preparing gelatine for jellied products and was injecting steam to heat the solution. This should never be done since overheating is a sure way of spoiling the material.

The first step in making a good clear gelatine solution is to decide on the strength required and figure the proportions accordingly, using 1 lb. of commercial gelatine for every 4, 5, 6 or 7 lbs. of water. (Thinner solutions may be made satisfactorily.) Put the desired amount of cold water in a bucket or tub and pour the dry gelatine slowly and evenly over the water. Let it stand until all the water has been absorbed by the gelatine and then heat the mixture carefully by placing the container in a tub containing hot water.

Temperature of the gelatine solution should not be raised above 160 degs. or binding power may be lost. Where large amounts of gelatine are required, the use of a steam-jacketed kettle is recommended for preparation.

Remember that gelatine is a perishable product and, under certain conditions, provides a good medium for bacterial growth. It should be used as soon as possible after preparation and should not be held overnight for use the next day; always keep it under refrigeration if it cannot be employed immediately. A little salt, sugar and vinegar may be added to gelatine to take away the flat taste.

5 VALUABLE HELPS ON REFRIGERATION

1—*Air Conditioning in the Meat Plant*, by S. C. Bloom—10-page reprint.....25c

2—*Air Conditioned Beef Coolers*, by O. F. Gilliam—11 pages. Reprint.....25c

3—*Air Conditioned Sausage Coolers*, by O. F. Gilliam—9 pages, includes Making Dry Sausage. Reprint.....25c

4—*Air Conditioned Smoke Houses & Bacon Slicing Room*, by O. F. Gilliam.....25c

5—*Course in Meat Plant Refrigeration and Air Conditioning*—93 lessons dealing with practical problems that confront meat packers daily, revised in book form by the author. Will give you good working knowledge and fundamental information you will use sooner or later. \$1.50 per volume; Set of 3, \$4.00. Enclose check with order to

THE NATIONAL PROVISIONER
407 South Dearborn St., Chicago 5, Ill.

Do you use this page to get your questions answered?

STOPPING SUMP WHIRLPOOLS

Air may cause difficulty in the operation of a centrifugal pump. Air sometimes enters the suction pipe as a result of whirlpools which form in the sump when liquid velocity in the intake pipe is too high. According to Economy Pumps, Inc., enlarging the suction pipe will usually remedy this, especially if the pipe is flared. Pipe size should be such that the liquid velocity is less than 3 ft. per second at the entrance, the company recommends.

If a stream of liquid falls into the sump near the intake pipe it will churn air into the water and cause trouble. The supply line should extend down into the sump.

MORE PLANTS CERTIFIED

Twenty-three more slaughtering plants located in a number of states have been certified for quota-free operation under WFO 139 and the Patman Amendment to the Emergency Price Control Act. These certifications were granted by the Department of Agriculture during the week ended August 31.

OPA WANTS STATISTICS

The Office of Price Administration has sent out to a selected list a 4-page financial and statistical meat packer report blank, with five pages of instructions.

CONTROL ORDER AMENDED

Amendment 21 to Control Order 1, effective September 10, modifies invoice and certification requirements that apply to Class 2 slaughterers' sales of meat to government procurement agencies or to persons under contract to sell meat to these agencies. Present regulation permits nonfederally inspected slaughterers to increase their slaughter quotas in live weight by equivalent amounts of meat sold to government procurement agencies or to persons under contract to sell to these agencies. The provision requiring certificate from government procurement agency frequently worked hardship when the certificate was received too late to increase slaughterers' quota. This amendment permits slaughterer to increase his quota by furnishing the government agency with an invoice containing substantially the same information formerly given on the statement.

Amendment 20 to Control Order 1, effective September 5, has been issued to clarify the definition of a Class 3 slaughtering establishment and to include any person who slaughters his livestock or has it custom slaughtered for him, primarily to produce meat for consumption in his household or on a farm he operates under conditions specified in Section 3.1 or 3.4 of RRO 16, as a Class 3 slaughterer if, during each consecutive 12-month period from January 1, 1944, to March 31, 1945, inclusive, he sold or transferred not more than 6,000 lbs. of meat derived from the slaughter of his livestock by him or custom slaughter of his livestock for him.

RETAIL GROUP ELECTS

Adam Guth of Cleveland, Ohio, was named president of the National Association of Retail Meat Dealers at the group's annual meeting. James Elliott, Minneapolis, was named first vice president of the association and Edwin Jansen of St. Paul, retiring president, was made chairman of the board. John A. Kotal, long-time secretary of the group, was granted a retirement and voted a pension as a reward for his many years of service.

RRO 16 AMENDMENT

OPA indicated that green stamps in War Ration Book 4 may be used for meat rationing in the future by validating such stamps for the advance purchase of home produced meats, even though the stamps are not yet good for general use.

FINANCIAL NOTES

Cudahy Packing Co. reported a consolidated net profit of \$1,117,249 after charges and federal income and excess profits taxes for the six months ended April 28, 1945. This was equal after dividends on the \$6 and \$7 preferred to \$1.77 a share on the common stock.

The Right Weighing Equipment for Fall and Winter Sausage Packaging . . .



A Profitable EXACT WEIGHT Scale Sausage Packaging operation in Chicago, Ill.

It's sausage making time again. Are your packaging scales ready for this season? Have your present scales cleaned and serviced now. If they need new parts, order them promptly. If they are worn out order new EXACT WEIGHT Scales. They guarantee accuracy for profit . . . speed of operation for volume . . . trouble-free operation. You get all these features in the new EXACT WEIGHT end-tower models. Write for full details for your plant.

INDUSTRIAL PRECISION
Exact Weight Scales

THE EXACT WEIGHT SCALE COMPANY

400 West Fifth Ave., Columbus 8, Ohio Dept. F 783 Yonge St., Toronto, Canada

Hide, Leather Controls Are Relaxed by WPB

Important changes were announced by the WPB recently in a revision of Order M-310, lifting many restrictions of the order. The revision removes all restrictions on sale, delivery or use of any type of leather. With Schedule A cancelled, any leather may now be used for purposes heretofore restricted. Military orders hereafter must be filled in accordance with general priority regulations. WPB control over all types of rawstock other than cattle hides, calfskins and kips is eliminated.

Processing restrictions on horsehides, pickled sheepskins, goats and kidskins, cabrettas and deerskins are deleted and all restrictions on the cutting and use of sole leather are eliminated. The definition of "tanner" is changed by raising the number of hides and skins which must have been processed in any month after April, 1940, to 500 instead of 100; consequently, fewer than 500 hides or skins per month may be purchased and delivered without authorization. Allocation of domestic cattle hides, kips and calfskins remains in force with the following changes: Applications for hides, calfskins or kips may be made by persons who were not engaged in business as tanners or contractors during 1942. Only two reports must be filed by tanners with WPB in future, WPB-1225 by tanners and converters of cattle hides, and WPB-1322 by tanners and converters of kips and calfskins. Joint authority and directive powers are retained by WPB over sale, delivery and use of any hides, skins or leather.

ARMY LEAVES CUDAHY BROS.

Control of the plant of Cudahy Brothers Co., Cudahy, Wis., passed from the War Department back to the firm on August 31 at the direction of Stabilization Director William H. Davis. The plant had been operated by the War Department since its seizure by the Army on December 8, 1944, at the direction of the late President Roosevelt, to avert a threatened work stoppage.

Lt. Col. T. N. Gearreald, who supervised operation of the plant during the period of Army control, said that labor difficulties had been settled.

WPB APPEALS EASED

A statement of manpower requirements is no longer necessary in making appeals from War Production Board orders, regulations or administrative actions, WPB announced recently. An amendment to Priorities Regulation 16 eliminates the necessity of filing manpower information on Form WPB-3820. This information formerly was required on appeals where production would take place in Group I or Group II labor areas or where the number of production workers would exceed 100 if the appeal were granted.

BULLETIN ON HORMEL PLAN

The straight time arrangement of Geo. A. Hormel & Co., Austin, Minn., is one of the sample guaranty plans described in the bulletin "Guaranteed Employment and Annual Wage Provisions in Union Agreements," published early this year by the Bureau of Labor Statistics of the U. S. Department of Labor.

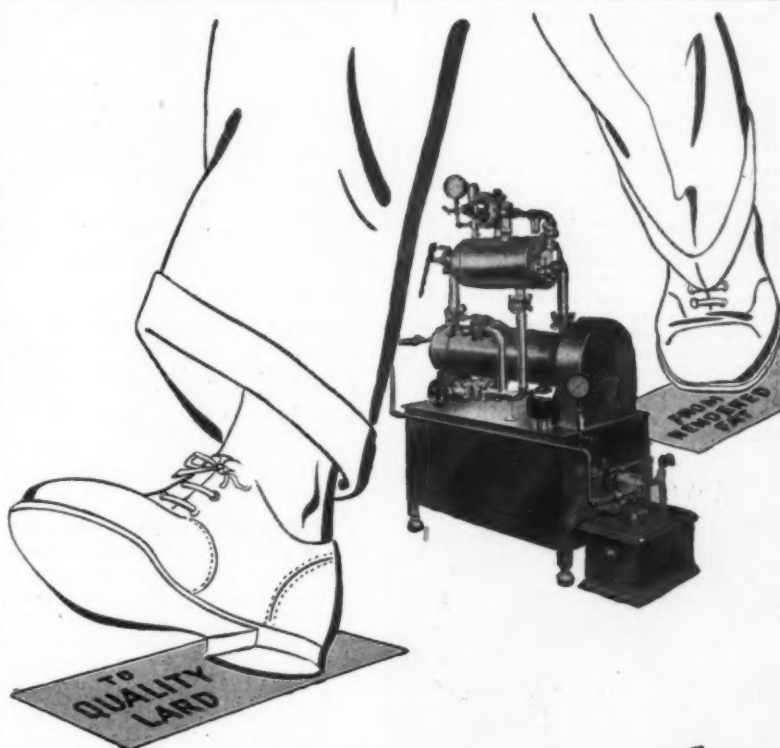
The report is based on a study of over 6,500 agreements, current as of January 1, 1945, covering over 8,000,000 workers. The bulletin describes types of plans, restrictive and qualifying provisions, programs providing uncondi-

tional guaranties (such as Hormel's), conditional guaranty plans, etc., which are employed in a number of industries.

KROGER PLANT TO KINGAN

Sale of the Omaha meat packing plant of Kroger Grocery & Baking Co. to Kingan & Co., Indianapolis, was announced at Cincinnati on September 6 by C. M. Robertson, president of the Kroger organization.

Transfer of management will be effective November 3, the companies state, with continuation of present personnel and operations.



... a one step operation
with **THE Votator**
A GIRDLER PRODUCT

A CONTINUOUS, CLOSED LARD PROCESSING UNIT

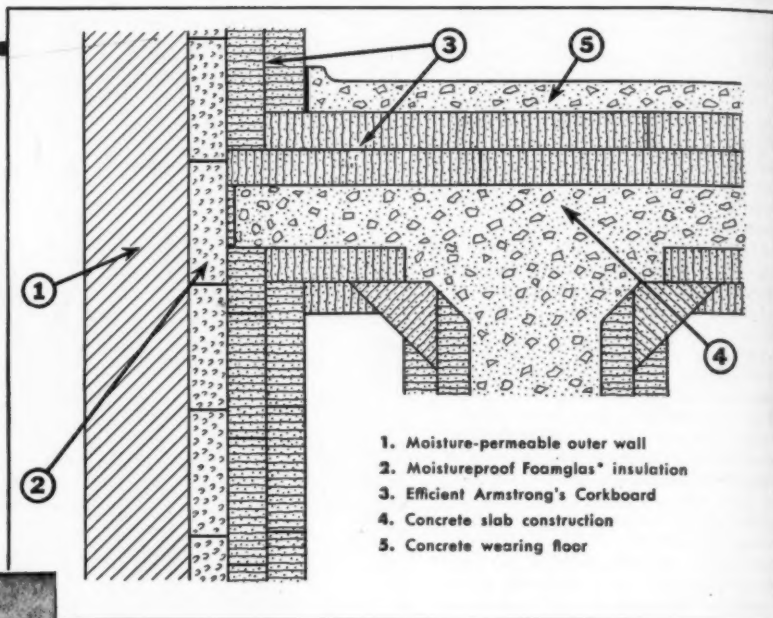
The Votator has made lard processing one of the most efficient and controllable operations in the packing plant! The unit is practically automatic. It controls aeration and it maintains uniformity and quality that are impossible by other means. Continuous chilling and agitation under pressure produce a lard of unequalled crystalline structure and texture. Votator lard has improved color and improved keeping qualities. Write for the booklet giving complete, interesting information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

*Trade Mark Reg.
U. S. Patent Office

Vapor can't pass through this EFFICIENT INSULATION CONSTRUCTION

Here's how Armstrong's combination construction was used in converting one plant

Outside walls of a large cold storage warehouse are free standing, with 8" clearance between them and the concrete slab. The new combination construction of Foamglas and Armstrong's Corkboard was adapted to this structure by Armstrong's Contract Service. Foamglas insulation was erected against the outer walls to act as a moisture barrier. For its high insulating efficiency, two layers of Armstrong's Corkboard were then secured to the Foamglas with hot asphalt. By running 6' ceiling belts into the rooms from all outside walls, heat infiltration through the concrete slab is prevented.



1. Moisture-permeable outer wall
2. Moistureproof Foamglas* insulation
3. Efficient Armstrong's Corkboard
4. Concrete slab construction
5. Concrete wearing floor



Column, cap, and flare near wall with first layer of corkboard applied. This warehouse was converted largely to freezer space with Armstrong's new combination construction.

Vapor infiltration is a serious problem in many cases where low temperatures are used. This is particularly true where there are wide temperature differentials. To solve this problem, Armstrong has developed a combination construction which provides not only highly efficient insulation but a positive vapor barrier as well.

This new type of construction assures the continuing efficiency of the insulation and keeps operation costs low. Two different insulating materials are used—Armstrong's Corkboard and Foamglas*—with the unique properties of each utilized to their fullest extent.

The inner layers of corkboard provide maximum practical insulating efficiency and high natural moisture resistance. The outer sheath of Foamglas provides further insulation and constitutes a positive vapor seal. Foamglas is glass in the form of tiny sealed cells. It is absolutely impervious to moisture, vapor, and air. It is also fireproof and has high structural strength.

For complete details, including engineering drawings and erection specifications, write today to Armstrong Cork Company, Building Materials Division, 4509 Concord Street, Lancaster, Pennsylvania.

* Foamglas—Reg. U. S. Pat. Off. Product Mfg. by Pittsburgh Corning Corp.

ARMSTRONG CORK COMPANY

Complete Insulation  Contract Service for
All temperatures from 300° below zero to 2600°F.

Up and down the MEAT TRAIL

Personalities and Events of the Week

• Work began on September 1 on a series of buildings being erected by the Salter Meat Packing Co., Vernon, Calif., A. I. Salters, head of the firm, announced. Plans call for the erection of a two-story concrete killing building and new office, cooler, boiler room and washroom facilities.

• The property, plant and equipment of the Kansas Packing & Marketing Association, Hutchinson, Kans., have been purchased by Safeway Stores, Inc., according to an announcement by A. D. Kirkland, vice president and director of the food distributing concern. After extensive repairs and improvements have been made, the company plans to operate under federal inspection. Before closing down early in August, the plant had a quota of 65 head of cattle and 65 hogs per week.

• Herman Cope, 64, sales manager of J. E. Rhoads & Sons, Philadelphia and Wilmington leather belting manufacturers for 45 years, died on August 30 at his home near Moylan, Pa.

• John W. Rath, chairman of the board, Rath Packing Co., Waterloo, Ia., and Mrs. Rath observed their golden wedding anniversary on August 21. They have one son, Howard Rath, vice president of the company; a daughter, Mrs. A. D. Donnell, six grandchildren and one great grandson.

• Julius Lipton, 55, president, Aromix Corp., Chicago, died on September 5 at the Chicago Memorial hospital, which he had entered recently for gall bladder treatment. Lipton had long been identified with meat industry curing and seasoning problems, on which he was recognized as an authority. Funeral services were held on September 7, with burial in Oak Woods cemetery, Chicago.

• A recent meat point loan by OPA is credited with putting Oklahoma restaurants "back in business," according to F. C. Bacon of Tulsa, national representative of the Oklahoma Restaurant Association. Most of the 40 per cent of the state's eating establishments which closed early last month because of a critical meat point shortage already have reopened, he said.

• L. D. Bowhay of the San Mateo Frozen Food Bank, San Mateo, Calif., recently announced that he had been granted priorities for the construction of a frozen meat and food locker plant at San Mateo drive and E. Poplar st.

• A \$15,000 treble damage suit charging the Peet Packing Co., Bay City, Mich., with violation of ceiling prices a year ago in the sale of wholesale beef and pork was filed on August 23 by the



DELIVERING MEAT IN SIBERIAN METROPOLIS

Primitive means of transport mark delivery of meat in Vladivostok, Soviet Russia's most important Pacific seaport. Wagons (droshkys) loaded with carcasses are shown here bringing in the city's meat supply. Because of the cold weather which prevails in Vladivostok during most of the year, refrigeration of foodstuffs is not an important problem.

Office of Price Administration. Harley D. Peet, president of the firm, said that "to our knowledge there have been no violations," adding that if any had occurred, they were of a technical nature "involving a difference of interpretation of the OPA's multitudinous regulations."

• Clinton Anderson, Secretary of Agriculture, has been asked by Rep. Andrew Biemiller of Wisconsin to investigate the refusal of the OPA to grant a slaughtering quota to Charles Arenstein, owner of a meat slaughtering plant at Merton, Wis., who seeks to relieve an acute shortage of kosher slaughtered meat in Milwaukee. It was revealed recently that 13 of the city's

16 kosher retail meat markets had no kosher slaughtered veal and lamb and only meager supplies of beef since the Quality Packing Co., a major supplier, had been leased several months ago by a grocery chain now taking its entire output.

• Harry I. Hoffman, president, J. S. Hoffman Co., Chicago, has been named president of the National Cheese Institute, succeeding Lawrence G. Butler of Plymouth, Wis. Hoffman, who is well known in the meat trade through the meat products distributed by his company, has been in the cheese business since the age of 16. He and his brother founded the J. S. Hoffman Co. in 1912.

• Cincinnati police were notified that 38 lbs. of wieners and veal and 90 red points were stolen on September 5 from a truck of Huttenbauer & Sons Co. while the driver was making a delivery.

• Alva Sights, Clinton, Okla., slaughterer, charged on a criminal information with selling several hundred pounds of meat at above-ceiling prices, was found guilty on August 31 in federal court. Sentence is to be pronounced on September 12.

• Southern California Meat Co., 3301 E. Vernon ave., Vernon, Calif., has obtained a building permit for a new freezer building to be constructed at an estimated cost of \$7,500.

• As the September 1 deadline for re-registering livestock brands in the state of Washington neared, a flood of brand designs came pouring into the state department of agriculture office

Major Kahn Released from Army; Resuming Plant Post

Maj. Louis E. Kahn, well-known Cincinnati meat packing executive, was released from the U. S. Army Quartermaster Corps on August 24, it is announced. Maj. Kahn spent a total of more than four years in the Army, of which three were in overseas service. During the past year, he has been stationed in the canned meats division of Field Headquarters. While in the Australian war theater, Maj. Kahn received the Legion of Merit medal for exceptional meritorious service. He will now resume his executive duties at the plant of E. Kahn's Sons Co., Cincinnati.

at Olympia. Under state law, the brands must be re-registered every five years in order to retain their ownership.

● **William E. Drennen**, formerly with the cattle buying office of Swift & Company, Chicago, left New Orleans by Clipper for Buenos Aires, Argentina, on September 5, where he has accepted a position in the cattle buying operations of Compania Swift de la Plata. He is the son of Ray E. Drennen, head cattle buyer for Abraham Bros. Packing Co., Memphis, Tenn.

● A building permit has been issued for the construction of a new packing plant at 4366 Alcoa ave., Vernon, Calif., for the Model Meat Co., to be erected at an estimated cost of \$42,000.

● **Hughes-Curry Packing Co.**, Anderson, Ind., has been issued a permit to erect a 50 by 200-ft. extension to its main building, which will house a new killing and cutting room and provide additional cooler space. Preliminary work on the new structure is already in progress. First of a series of planned improvements, the new addition will double the killing capacity of the plant, officials reported.

● **Emile Heberle**, 72, affiliated with the Ohio Provision Co., Cincinnati, died on August 31 following a week's illness. He had been associated with the meat trade for 42 years and had worked for a number of Cincinnati firms.

● **Arrow Meat Co.**, Inglewood, Calif., is planning immediate construction of a meat packing and cold storage building for which working drawings are now being prepared by Arthur Froehlich, architect. The reinforced brick structure, cork insulated and with cement floor, will be 60 by 40 ft. in exterior dimensions.

● **Louis Leader** has been made a full partner in Wold Brothers Wholesale Grocery, Chicago, it is announced. A 25-year veteran with the firm, he will have charge of the company's activities, including buying and merchandising.

● An addition has been started to the meat wholesaling, storing and processing plant of the Swift Canadian Co., Moncton, N. B. The new building, 82 by 66 ft. in size, will be of reinforced concrete, brick and steel. The addition will be used to house the offices and a large modern cafeteria and kitchen.

● Fire at the Anderson Cold Storage locker plant, Riverdale, Calif., recently caused damage estimated at \$10,000 to the meat and food locker facilities and an adjacent grocery store.

● The National Desertion Bureau, Inc., 67 W. 47th st., New York 19, N. Y., is seeking information on the whereabouts of **Julius (Max) Schneider**, 42, a butcher's helper, who disappeared from his home in New York in 1938 leaving a wife and two minor children unprovided for. Born in South America, he is 5 ft. 6 in. tall, weighs 150 lbs., has dark brown hair, brown eyes and a scar on the back of his neck.

● The State Corporation Commission of Virginia has granted a charter to Virginia Beach Frozen Foods, Inc., authorizing it to conduct a wholesale

Industry Gold Stars

★ ★ ★

(Packers are respectfully requested to mail us the names of servicemen from their companies who have made the supreme sacrifice, in order that they may be properly listed in this column of industry war dead.)

BERG, ZACHARIAH.—Pfc. Zachariah H. Berg died of wounds received in Germany on April 3. He was on military leave from the Kansas City beef loading department of Wilson & Co.

BLOOM, BRYCE.—Cpl. Bryce M. Bloom, with the U. S. Marines on Okinawa, died as a result of his wounds in a field hospital on the island, June 26. He was a city salesman for John Morrell & Co., working out of the Topeka plant.

BRENDEL, JOHN.—Pfc. John L. Brendel, Jr., missing in action in Belgium since December 28, 1944, is now listed as killed in action. Before entering the service in September, 1942, he worked in the Omaha plant of Wilson & Co.

COVERT, WILMER.—S/Sgt. Wilmer E. Covert, on military leave from the Omaha branch of Wilson & Co., was killed in action on Luzon on March 17.

GAYKEN, JACOB.—Infantryman Jacob Gayken, who formerly worked in the canning department of John Morrell & Co., Ottumwa, has been reported killed in action at Okinawa.

HUBBARD, LELAND.—Pfc. Leland Hubbard, 19, employed by the Rath Packing Co., Waterloo, Ia., at the time that he joined the U. S. Marines two years ago, was killed in action on July 30 when the cruiser "Indianapolis" on which he was serving, was sunk by enemy action after delivering atomic bomb materials to Guam.

JENKINS, HERBERT.—Sgt. Herbert Jenkins, 32, was killed in action on Mindanao island in the Philippines on June 28 while serving as squad leader with an infantry unit's leading platoon. He was employed by the Rath Packing Co., Waterloo, Ia., before entering the service in September, 1943.

KETCHUM, JACK.—Lt. Jack B. Ketchum, former John Morrell & Co., Topeka plant employee, was killed in action June 12 when his B-24 crashed in Scotland. He had completed 33 missions over Germany and was expected home when the accident occurred.

KING, ERNEST.—Ernest L. King, formerly of the Los Angeles pork cut department of Wilson & Co., died in France on August 15 as the result of an accidental gun shot wound.

MARBLE, ROBERT.—Sgt. Robert E. Marble of John Morrell & Co., Ottumwa, was killed in a plane crash July 14 in Texas. An armorer-gunner in the crew of a two-engine bomber, Sgt. Marble was on a training maneuver mission at the time of his death.

O'NEAL, GEORGE.—George Frank O'Neal, Jr., was killed in action on Luzon, P. I., on June 11. He worked in the Sioux Falls plant of John Morrell & Co.

PIWOWARSKI, J. F.—Pvt. J. F. Piwowarski was killed in action in Belgium. He was a former employee of Wilson & Co., Chicago.

REYNOLDS, WILLIAM.—William J. Reynolds was killed on May 28 in the Pacific theater of war. He was employed by John Morrell & Co., Ottumwa, prior to entering the Army in 1944.

RYAN, KEITH.—Pfc. Keith M. Ryan was killed in action on Okinawa on May 19. Ryan was a Guadalcanal veteran before being transferred to Okinawa, where he took part in the invasion on April 1. Soon after receiving the notice the parents of Ryan were informed that a twin brother had been wounded on the same island. Ryan was employed at the Ottumwa plant of John Morrell & Co.

SCHULTZ, PHILLIP.—Pfc. Phillip P. Schultz, formerly of the Albert Lea hog dressing department, Wilson & Co., was killed in Italy on January 30, 1945.

SIMMONS, GORDON.—Cpl. Gordon E. Simmons, formerly of Wilson & Co., Omaha, who was wounded in action on March 24, 1945, died of his wounds on March 29 in Wesel, Germany.

TORTORILLA, ANGELO.—Pfc. Angelo Tortorilla died on March 26 of injuries sustained in the battle for Germany. Tortorilla worked in the Kansas City hog dressing department of Wilson & Co.

VENTER, NORMAN.—S/Sgt. Norman Venter is the second member of his family to make the supreme sacrifice. Formerly of the canning department of Wilson & Co., he was killed in action in Germany April 9. A younger brother was killed in Italy in August, 1944.

and retail frozen food business, including locker rentals. Officers include W. H. Kitchen, Jr., president; Virginia Morrison, vice president, and F. E. Kellam, secretary.

● **Dean S. Hawkins**, 43, has been named manager of the quality control division of Armour and Company, succeeding Charles C. Eikel, whose retirement was announced recently. Hawkins, who served as Eikel's assistant for several years, joined the company 21 years ago as a smokehouse clerk at the St. Joseph plant and worked up through the operating division. Before being transferred to the Chicago plant in 1936, he was superintendent of Jacob E. Decker & Sons, Mason City, Ia.

● In line with ambitious expansion plans for developing Birmingham, Ala., into an important livestock center, James W. Morgan, Alabama commissioner of public improvements, announced that several livestock show arenas will be constructed at various points in the state.

● **Wake Forest Frozen Foods, Inc.**, has been formed at Wake Forest, N. C., with an authorized capital of \$100,000 to operate freezer-locker plants. Incorporators are D. P. Johnston, Harvey Holding and H. L. Miller.

● **Anna Bines**, home economist of the National Live Stock and Meat Board, Chicago, presented a demonstration on saving meat by proper cooking methods at a state meeting of Oklahoma restaurant owners on August 30 at the Huckins hotel, Oklahoma City.

● Two large stacks of alfalfa, weighing about 1,200 tons, were destroyed in a recent fire at the feed yards adjacent to the plant of the Tovrea Packing Co., Phoenix, Ariz.

● The city commission of Paris, Ill., was petitioned by 166 residents not to grant the Edgar County Locker Service a permit to construct a slaughterhouse, to be operated in connection with the cooperative farmers' plant.

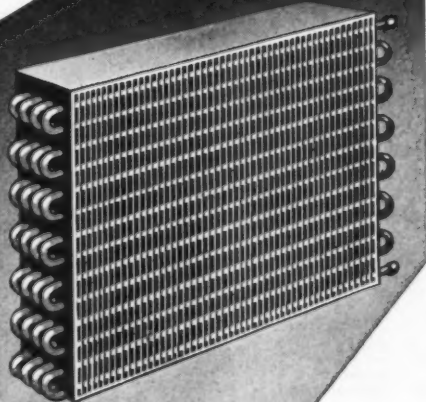
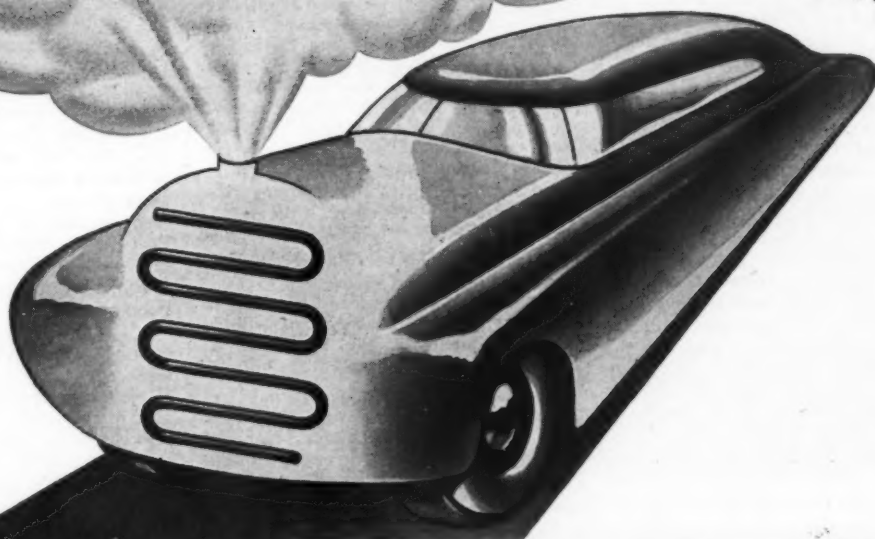
● The recently formed Northwest Livestock Commission Co. on September 1 took over the business of the P. W. Murphy Commission Co., Spokane, Wash., upon the retirement of P. W. Murphy. Ross E. Robbins, livestock buyer for a Spokane meat plant for the past five years, is one of the partners in the new enterprise, serving as general manager and cattle salesman.

● Speaking at a meeting of the Los Angeles Kiwanis club on August 29, Edward H. Cramsie, general manager for Swift & Company at Los Angeles, pointed out that the meat industry shattered all production records during the war period. Cramsie stated that although production in 1945 is under that of the preceding year, it is still 39 per cent above that of pre-war years.

● **Jack Doheney**, Golden Foods, Inc., Boston, was a visitor in New York during the past week and spent some time with R. W. "Bob" Earley, the company's New York sales representative.

● "Bert" Joseph, head of the James Henry Packing Co., Seattle, Wash., was among those happy to hear that the

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ST. LOUIS 10, MISSOURI

American ace, Maj. Gregory Boyington, had been found alive and well in Tokyo. In the early days of the war, Joseph and Boyington used to "share the ride" driving out toward the big Boeing plant at Seattle, and the packer executive recalls practical jokes played in the car pool by the flyer who later shot down 26 Nip planes.

• Several prominent personalities will address the September 25 meeting of Food Forum in Chicago, among them Col. Rohland A. Isker, director of the subsistence research and development laboratory at the Chicago Quartermaster Depot, according to Bob White, Food Forum president. Other speakers will include Dr. Paul A. Cannon of the University of Chicago, and Dr. Samuel A. Levinson of the University of Illinois.

• Work is expected to start shortly on the \$100,000 expansion and modernization program of the American Meat Co., Kansas City, Mo., meat wholesalers. Construction, by the Schweiger Construction Co., will adhere to federal inspection standards.

• Plans for construction of a frozen meat and food locker plant at Crows Landing, Calif., by Glenn H. Eagon, Modesto, Calif., have been announced.

• National Tea Co. purchased the prize winning Aberdeen Angus steer at the Racine county, Wis., fair at Union Grove. The 1,040-lb. animal brought 35c per lb. The company also bought 12 other head of cattle at the fair.

• Montebello Frozen Food Lockers Co., Montebello, Calif., has work under way

on the erection of a new building at Greenwood and Olympic avenues, which is designed to house 1,000 food lockers.

• J. C. Stentz, first vice president of John Morrell & Co., announces the promotion of O. F. Matthews, assistant manager of the Ottumwa beef department, to the post of manager of the beef department at the Sioux Falls plant. He will succeed D. W. Breese, who has resigned effective September 15 to become president of the Fremont Packing Co., Fremont, Neb.



O. F. MATTHEWS

Harry W. Moore, assistant manager of the Morrell Philadelphia branch, has been named to Matthews' former position. Matthews has been associated with the company since 1923, spending the entire time in the beef department. Moore's service with Morrell began in 1932 as a salesman at Terre Haute, Ind.

• The annual conference of the National Meat Canners Association will be held at Nippersink, Ill., September 14 and 15.

• Meat raids by OPA agents have resulted in four arrests in Rockland and Orange counties, New York. None of the defendants was a licensed slaughterer. All were charged with violation

of the Second War Powers Act, which carries a penalty of one year in prison, a \$10,000 fine, or both.

• Four men were seriously injured recently when three ammonia tanks and a tank of acetylene gas exploded, causing estimated \$375,000 damage to the Ber-cut-Richards Packing Co. cold storage plant, Sacramento, Calif.

• A hearing will be held September 24 on charges that the Peters Packing Co., McKeesport, Penn., slaughtered heavily over its summer quota.

• Americus, Ga.'s, newest industry, the Americus Provision Co., recently started operations. J. T. Studstill is owner of the business.

• A total of \$447,036 in damage actions has been filed by the New York OPA against 20 wholesale meat dealers in Manhattan, Brooklyn and the Bronx on charges that they failed to comply with OPA price regulations.

• William Norman Walpole, 71, retired meat processor of Los Angeles, Calif., died recently. He is survived by a son, Beechie B. Walpole, and a daughter, Mrs. Vera Schmidt.

• Col. John Batjer, son of A. L. "Skin" Batjer, Finnegan Hide Co., Houston, Tex., Air Corps, Headquarters Mediterranean Allied Air Forces, has been awarded the citation for Legion of Merit for exceptionally meritorious conduct in the performance of outstanding services in the Mediterranean theater of operations from October 6, 1944, to May 2, 1945.



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1944, to

Model Canadian Cooler

(Continued from page 14.)

30 in. air space above the roof slab insulation, which is vented in a manner to create air circulation.

RAILS: Rails are carried on wooden members supported at the column on brackets. The wall ends of the wooden carrying members have bearing on a concrete beam cast simultaneously with the interior frame. At no point were these wooden members allowed to project into the masonry.

REFRIGERATION UNIT: The refrigeration unit is an ammonia-flooded wet coil system. This unit is located in basement and is connected to the cooler by a duct system. The fan has a capacity of changing the total air content of the room every three minutes. The duct system is designed to distribute the incoming air at the ceiling over the chilled beef; from this point it flows back across the room rising to pick up hot moist vapors being released from freshly killed beef. Return air ducts are so placed to prevent any moist vapor from coming in contact with the chilled beef. A pair of York ice machines—a 10 ton and a 16 ton unit—provide the refrigeration and, at the same time, afford greater flexibility in humidity control than if a single large unit were employed, officials believe. The temperature differential between air entering the room and air leaving the room is approximately 4 to 7 degs.

CONTROLS: Temperatures are automatically regulated by controls which cut out the brine circulating pumps and compressors at pre-determined periods. Back pressures are controlled manually.

The design of this building is a cantilever reinforced concrete double column semi-flat slab. Both the building and the refrigeration system were designed by Jack McKellar of Calgary who supervised all construction and installation work.

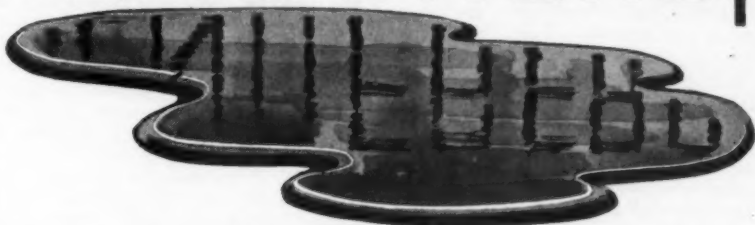
RAISE SHORTENING QUOTA

An emergency quota for the manufacture of household sizes of shortening, cooking and salad oils, expected to total about 11,000,000 pounds, has been allotted by the U. S. Department of Agriculture. It is expected this quantity will relieve short supplies in scattered local areas.

Manufacturers of these three commodities for civilian consumption have a quota for the third quarter of 1945 of 77 per cent of their average use of fats and oils used in making these products in the third quarters of the years 1940 and 1941.

Under amendment 18 to War Food Order 42, manufacturers are now allowed an additional 2 per cent for the third quarter, which however may be used only in the manufacture of household consumer sizes and the product may be distributed only to designated local shortage areas.

RENDERERS!



OF INEDIBLE GREASES

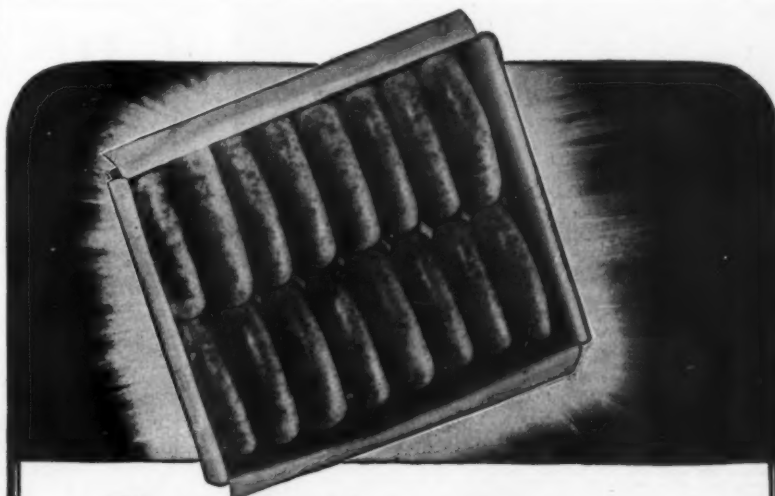
To prevent inedible products building up sourness, off-color and impurities during storage and handling, mix your tallow and grease with Nuchar Activated Carbon, then filter; it will be stabilized, because Nuchar removes enzymes or other bodies which may cause fermentation and splitting of the fat. Such treatment also removes color from tallow and grease while protecting it.



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**WILSON'S
NATURAL
CASINGS**

Book Review

FLAVOR, 1945. Published by McGraw-Hill Book Co., Inc., 330 W. 42nd st., New York 18, N. Y. Written by E. C. Crocker, research chemist, Arthur D. Little, Inc., Cambridge, Mass. 172 pages, illustrated. Price, \$2.50 per copy.

This well-written volume, one in the McGraw-Hill series on food technology, represents a convenient reference source of information on any aspect of odor and taste, including numerous points of interest to the meat packing industry. Contained is a philosophy of flavor perception, the chemistry of flavoring agents and condiments, and methods for developing and retaining flavor in processed foods and other products. The book also provides an odor classification for indicating the relative concentration of the four types of food odor components.

The sensation of flavor is broken down into its sensory elements, and each is discussed in turn. The physical means for stimulating or repressing the respective sensory factors to obtain the desired flavor objectives are also explained. The chemistry of flavoring agents and condiments and the means for developing and retaining them in processed foods are discussed authoritatively and in detail.

Having both theoretical and practical

portions, the book is intended to direct and stimulate the thought of food technologists. Although information about flavors and flavoring agents and methods of using them are included, the work is not a recipe or formula compendium. An extensive but selected bibliography classified by subjects to correspond to the chapters of the book is included for the convenience of those who wish to pursue and advance particular phases of the subject.

Of particular interest to the meat packing industry are such chapters as "Flavor Changes in Storage," "Influences of Processing on Flavor," and "How to Improve Organoleptic Technique." Under the topic, "Commercial Quality Scoring," will be found a discussion of beef characteristics, supplemented by a chart on beef cuts and their uses. Similar treatment is also accorded pork, lamb and veal.

S. D. OLEO TAX KILLED

South Dakota's oleomargarine tax was ruled unconstitutional in a decision handed down recently by Circuit Judge R. C. Bakewell. Finding that the tax law was not designed as a revenue measure, but as an economic regulation to equalize the "tax burden" of the dairy interests, Judge Bakewell held that it violates both state and federal constitutions.

"A" AWARDS TO END

The U.S. Department of Agriculture's achievement "A" award program will be terminated on September 15. Since September, 1943, the "A" flag has been presented to 422 food processing plants and of this number 44 have received the "Star" award for their second year of outstanding performance.

USDA officials explained that termination of the "A" Award program is in line with the return of food processors to peace-time production. No nominations will be received after September 15, but a considerable number of nominations for original and second year awards are still pending. Some plants, therefore, will receive the award after September 15.

ODT COMMITTEE DISSOLVED

Dissolution of a special wartime advisory committee composed of executives in the packinghouse field has been announced by the Office of Defense Transportation, effective September 20. Col. J. Monroe Johnson, ODT director, in a letter to members of the vegetable oil and packinghouse tank car advisory committee, thanked the members for their advice and "untiring service." War controls over the transportation of petroleum and other liquids were canceled with the revocation of General Order ODT 7 Revised and its amendments as of August 17.



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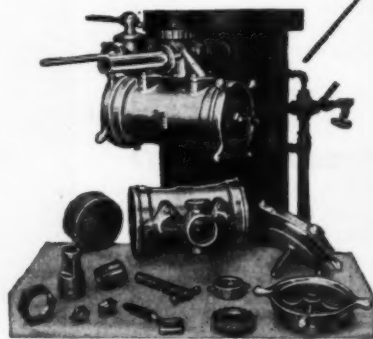
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to deal out in portions.
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★ If you dispense meat you cannot afford the doubtful economy of postponement in the purchase of an efficient "Boss" meat dispenser. Rapid and accurate in operation, flexible and easy to clean, the "Boss" Dispenser will save its cost in record time, while stepping up the appearance of your product to a new high. Investigate. You'll be convinced.

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Link Sausage Package

(Continued from page 15.)

enough to retain their shape and prevent their ingredients from seeping out of the casings at the cut ends. At the proper temperature, the casing adheres to the coating on the wrapper sufficiently to help shape the package and at the same time prevent it from opening accidentally.

Following packing in shipping containers, overnight storage in a refrigerated area is recommended. During this period, the grease on the sausage casing hardens, resulting in a further adhesion between product and package and assuring that the top of the wrapper will remain closed during shipment and display. The manufacturer points out that the only reason the lid tends to open is traceable to the stiffness of the wrapper, adding that a certain amount of this stiffness is removed during storage due to the proximity of the moist sausage. However, sufficient rigidity is retained to protect the contents, it is claimed.

Because the package is of a lightweight material, the manufacturer cautions that shipping containers must be sturdy enough to protect the contents in transit, and of the proper size to prevent the packages from shifting around.

The Western Waxed Paper Co. has announced that a large West Coast packer will also begin using its pork sausage wrappers in the near future.

JULY PURCHASES BY WFA ARE AGAIN SMALL

July purchases of meats and meat food products by the WFA for use by lend-lease, territorial emergency programs. Red Cross and other activities showed very little change compared with a month earlier and ranked among the smallest since buying was started. Of the \$4,794,892 invested, 94 per cent was spent for lard and the balance for meat items. Only four kinds of meats were purchased during the month.

	July lbs.	Jan. 1, thru July 31, 1945, lbs.	July, 1945	Jan. 1, thru July 31, 1945
	Quantity		F.O.B. Cost	
Livestock & Meat				
Beef, cured		120,000		19,350
Beef & veal, frozen.....	445,450	1,596,052	\$ 57,310	\$ 271,023
Casings, synthetic, pieces.....		750,000		13,603
Hog casings, bundles.....	83,900	588,500	109,709	774,041
Lamb & mutton, frozen.....		2,716,961		277,706
Lard & rendered pork fat.....	80,106,780	143,732,592	4,546,745	21,441,071
Meats, canned				
Beef		34,936,995		12,772,822
Meat food prod. & rations.....		488,014		81,459
Pork	11,668	106,574,110	3,637	38,569,423
Vienna sausage & potted meat.....	216,899	3,280,247	42,241	1,942,761
Pork, barreled		8,955,900		1,193,927
Pork, frozen		90,627,868		16,526,987
Pork, smoked		1,836,513		620,334
Pork, sweet pickled & salted.....	80,000	105,489,050	5,160	14,397,064
Sausage, dried		26,000		14,600
			\$ 4,794,892	\$108,316,771

FROZEN FOOD SURVEY

Some indication of the potential market for frozen foods is seen in results of a recent survey among 500 New England food firms, 28 per cent of which are already handling frozen foods. Of the balance, 89 per cent are said to be planning to carry frozen foods in the near future. The survey, which was undertaken by the J. R. Poole Co., eastern food brokers, made no specific mention of meat.

DATA ON ILLINOIS JOBLESS

The Illinois State Division of Placement and Unemployment Compensation has temporarily discontinued the practice of notifying base period employers when their former workers file first claims for job insurance benefits. A recommendation that the notification (not required by law) be discontinued was made last December by the Board of Unemployment Compensation and Free Employment Office Advisors.



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OLD PLANTATION SEASONINGS

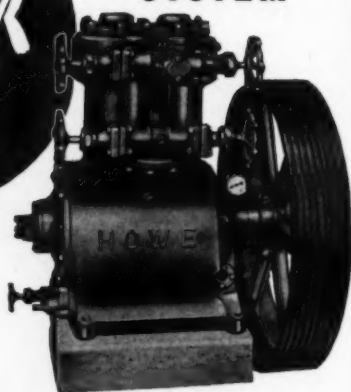
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FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR
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**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

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PROVISIONS AND LARD *Weekly Review*

PRODUCTION OF MEATS ABOVE YEAR EARLIER ON BIG CATTLE KILL

Meat production in federally inspected plants was again a little larger last week than a year ago, totaling 290,000,000 lbs. compared with 289,000,000 lbs. for the preceding week and 287,000,000 lbs. in the corresponding week a year ago.

Slaughter of hogs under federal inspection for the week ended September 1 was estimated at 492,000 head, down 15,000 from the preceding week and 310,000, or 39 per cent, under a year ago. Production of pork under federal inspection in these weeks was calculated at 86,000,000 lbs., 88,000,000 lbs. and 115,000,000 lbs., respectively.

Inspected cattle slaughter for the week ended September 1, according to the War Meat Board estimate, amounted to 349,000 head, 6,000 more than in the preceding week and 56,000 more than a year ago. Beef production for the week amounted to 161,000,000 lbs., a decrease of 2,000,000 lbs. from the preceding week but 29,000,000 lbs. greater than in the same week last year.

The upward trend in calf slaughter since early July brought last week's figure up to 178,000 head, 23,000 more than a week earlier and 12,000 more than a year ago. Inspected veal production for the week was estimated at 25,000,000 lbs., as against 21,000,000 lbs. for the preceding week and 23,000,000 lbs. in the corresponding week of 1944.

Slaughter of sheep and lambs under federal inspection during the last week of August was estimated at 409,000 head. This was 8,000 more than in the preceding week but 21,000 less than a year ago. Inspected output of lamb and mutton for the week was figured at 18,000,000 lbs., up 1,000,000 lbs. from both the preceding week and the corresponding week last year.

Revised weekly figures on inspected livestock slaughter and meat production for July are shown in the accompanying table.

FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

By Weeks, July-August 1945

	Beef		Veal		L & M		Pork (ex. lard)		Total Meat Production (Mil. lb.)
	Head (1000)	Prod. (Mil. lb.)	Head (1000)	Prod. (Mil. lb.)	Head (1000)	Prod. (Mil. lb.)	Head (1000)	Prod. (Mil. lb.)	
July 7.....	296	108.6	92	10.5	375	15.4	640	107.4	241.9
July 14.....	248	129.0	108	12.9	422	17.3	635	111.3	270.5
July 21.....	253	130.8	119	14.5	414	17.4	631	110.4	273.1
July 28.....	253	128.5	116	14.6	408	17.1	634	112.2	272.4
Aug. 4.....	274	137.0	139	17.8	374	15.3	588	100.0	270.1
Aug. 11.....	283	139.5	130	17.0	314	12.9	509	87.0	256.4
Aug. 18.....	222	108.6	121	16.2	281	11.5	415	71.0	207.3
Aug. 25.....	343	162.9	155	21.4	401	16.8	507	88.2	289.3
Sept. 1.....	349	160.9	178	24.9	409	17.6	492	80.1	289.5

Analysis Section, War Meat Board, USDA.

*Preliminary, subject to revision.

CHICAGO PROV. STOCKS

Provision stocks at Chicago during the month of August registered declines from a month earlier and again ranked far under a year earlier. Lard holdings declined from 9,984,469 lbs. at the close of July to 8,325,497 lbs. on the final day of August. The meat total at the end of last month was 22,826,451 lbs. against 28,895,141 lbs. a month earlier.

All D.S. and S.P. meat totals were smaller than a month earlier with sharpest losses in S.P. totals. S.P. skinned hams in store totaled only 3,794,470 lbs. against 5,457,830 lbs. a month ago. S.P. bellies in store were 3,995,806 lbs. compared with slightly over 4,000,000 lbs. on July 31.

D.S. clear bellies in storage on August 31 totaled 2,390,511 lbs. against 2,848,079 lbs. the previous month.

	Aug. 31, 1945 lbs.	July 31, 1945 lbs.	Aug. 31, 1944 lbs.
All bbl. pk.			
bbls.	1,722	2,600	4,079
P.S. lard (a)....	1,400,795	2,381,384	11,477,179
P.S. lard (b)....	6,924,702	7,603,085	39,338,862
Other lard.....	8,325,497	9,984,469	50,816,041
Total lard.....			
D.S. cl. bellies (contract)....	6,900	7,800	3,776,300
D.S. cl. bellies (other).....	4,456,098	6,268,784	14,143,464
Total D.S. cl. bellies.....			
D.S. rib bellies.....	4,463,598	6,276,584	17,919,764
D.S. fat backs.....	2,390,511	2,848,079	5,771,380
S.P. regular hams.....	692,978	754,331	696,792
S.P. skinned hams.....	3,794,470	5,457,830	6,419,850
S.P. bellies.....	3,995,806	4,016,832	11,326,249
S.P. picnic, S.P. best.....	763,761	725,181	1,117,178
Other cut meats.....	6,725,327	8,816,304	11,459,796
Total all meats.....	22,826,451	28,895,141	54,711,209

(a) Made since Oct. 1, 1944.

(b) Made previous to Oct. 1, 1944.

The above figures cover all meat and lard in storage in Chicago, including holdings owned by the CCC.

STOCKS AT 7 MARKETS

Following the trend of Chicago provision stocks, meat and lard holdings at seven leading markets showed smaller totals at the start of this month than a month earlier. Lard stocks totaled slightly over 12,000,000 lbs., compared with more than 16,000,000 lbs. a month earlier. Meat holdings declined about 13,000,000 lbs. from a month earlier.

The decline in meat stocks was pretty well divided between D.S., S.P. and other meats. Total D.S. meat stocks, at 19,331,195 lbs., compared with 24,100,511 lbs. at the close of July, while S.P. holdings at 22,828,180 lbs. compared with 27,742,645 lbs. a month earlier. Other cut meat holdings at 9,150,054 lbs. ranked about 3,000,000 lbs. under the close of July.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on August 31, 1945, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Aug. 31, '45 lbs.	July 31, '45 lbs.	Aug. 31, '44 lbs.
Total S.P. meats.....	22,828,180	27,742,645	51,014,770
Total D.S. meats.....	19,331,195	24,100,511	39,715,312
Other cut meats.....	9,150,054	12,301,526	17,903,237
Total all meats.....	51,309,429	64,144,682	108,633,319
P.S. lard.....	3,000,803	5,509,304	23,239,617
Other lard.....	9,003,446	11,215,062	43,919,979
Total lard.....	12,004,249	16,724,366	67,159,596
S.P. regular hams.....	1,493,299	1,769,331	1,812,490
S.P. skinned hams.....	6,111,750	14,287,932	16,109,331
S.P. bellies.....	10,770,615	10,876,201	30,274,144
S.P. picnic.....	913,516	800,181	2,758,805
D.S. bellies.....	13,767,596	17,433,218	30,526,300
D.S. fat backs.....	5,563,599	6,667,293	9,144,012

August Meat Output

12% Under Last Year

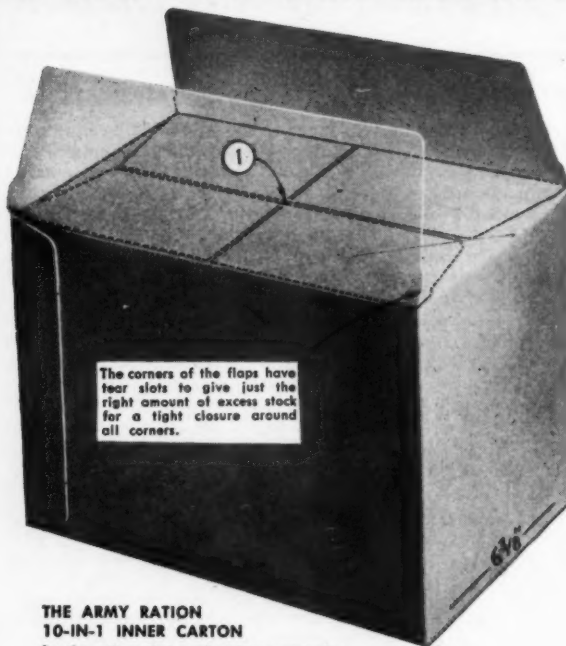
The August production of beef, veal, lamb and pork which may move in interstate commerce, estimated at 1,205,000,000 lbs., was 5 per cent more than that produced in July, but 12 per cent less than in August of last year, according to an analysis of the livestock and meat situation by the American Meat Institute.

"Compared with July," said the Institute, "the August meat production showed beef and veal increased 22 per cent and 29 per cent, respectively; lamb production decreased 10 per cent, and pork decreased 15 per cent.

"Compared with August, 1944, last month's production showed veal, lamb, and pork down 27 per cent, 13 per cent and 30 per cent, respectively; beef increased 10 per cent.

"Marketings of cattle and calves for meat in August, compared with the previous month, increased 24 per cent, respectively; hog, and sheep and lamb marketings decreased 16 per cent and 8 per cent, respectively."

A TEST OF BOX MAKING



**THE ARMY RATION
10-IN-1 INNER CARTON**
for the rations that need moisture protection.

The Army's Ration Ten-in-One Inner Carton is a stiff test of the boxmaker's equipment and capability. To keep the soldiers' rations dry, edible, and safe through the many hazards of transport to front line positions, very precise specifications have been set up for these cartons by the Q.M.C.

The board shall be well-sized throughout. Test — When held under water as specified for 10 minutes, a 6" square section shall not absorb more than 4.0 grams of water.

The board shall permit penetration of the microcrystalline wax (specified for dipping the sealed cartons) to a depth of not less than 35% of its thickness in 5 to 10 seconds of contact. These and the following difficult specifications were met successfully by Hummel & Downing.

No overlap of inner and outer flaps is permissible, nor shall they gap more than 1/16" (1). No scores shall check or crack. Moisture content of board must be kept uniform at 6-8%. This is enough to prevent cracking at folds, but not enough to cause shrinkage and affect the die-cutting, accurately done on our precisely regulated machines.

Final Test — A sample of ten cartons is taken from each day's production, sealed and dipped twice in the molten wax (.0005" film), and then immersed in water for 24 hours. At least 90% of them must be dry inside when taken out and opened the next day.

We have made millions of ration cartons meeting these specifications for Uncle Sam. Your peacetime packaging needs may not call for any boxes so precisely made. We have, however, the equipment and the designing and manufacturing skill to make whatever you will need in folding cartons and shipping containers when the time comes.

Hummel & Downing Co.
MILWAUKEE 1, WISCONSIN

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

Week ended
Sept. 5, 1945
per lb.

Steer, hfr., choice, all wts.	20%
Steer hfr. good, all wts.	19%
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, commercial, all wts.	17%
Cow, canner and cutter.	13%
Hindquarters, choice	23%
Forequarters, choice	18%
Cow, bdq., commercial	19%
Cow foreq., commercial	16%

†Beef Cuts

Steer, hfr., sh. loin, choice	22%
Steer, hfr., sh. loin, good	20%
Steer, hfr., sh. loin, com.	25%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	25%
Cow, sh. loin, util.	22%
Steer, hfr., round, choice	22%
Steer, hfr., round, good	21%
Steer, hfr., rd., commercial	19%
Steer, hfr., rd., utility	16%
Steer, hfr., loin, choice	29%
Steer, hfr., loin, good	28%
Steer, hfr., loin, commercial	23%
Cow, loin, commercial	24%
Cow, loin, utility	20%
Cow round, commercial	19%
Cow round, utility	16%
Steer, hfr., rib, good	24%
Steer, hfr., rib, commercial	21%
Steer, hfr., rib, utility	18%
Cow rib, commercial	21%
Cow rib, utility	18%
Steer, hfr., sir., choice	27%
Steer, hfr., sir., good	27%
Steer, hfr., sir., com.	21%
Steer, hfr., cow flank	13%
Cow, sirloin, commercial	21%
Cow, sirloin, util.	18%
Steer, hfr., flank steak	23%
Cow, flank steak	23%
Steer, hfr., reg. chk., choice	20%
Steer, hfr., reg. chk., good	19%
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., util.	16%
Cow, reg. chk. commercial	17%
Cow, reg. chuck, utility	15%
Steer, hfr., c. c. chk., choice	18%
Steer, hfr., c. c. chk., gd.	17%
Steer, hfr., c. c. chk., com.	16%
Steer, hfr., c. c. chk., utility	14%
Cow, c. c. chk., commercial	16%
Cow, c. c. chk., utility	14%
Steer, hfr., foresbank	12%
Cow foresbank	12%
Steer, hfr., brisket, choice	17%
Steer, hfr., brisket, good	17%
Steer, hfr., brisket, com.	15%
Steer, hfr., brisket, utility	15%
Cow, brisket, commercial	15%
Cow, brisket, utility	15%
Steer, hfr., back, choice	21%
Steer, hfr., back, good	20%
Cow back, commercial	18%
Cow back, utility	16%
Steer, hfr., arm chuck, choice	18%
Steer, hfr., arm chuck, good	18%
Cow arm chuck, commercial	17%
Cow arm chuck, utility	15%
Steer, hfr., sh. pl., gd. & ch.	14%
Steer, hfr., sh. pl., util.	13%
Cow short plate, commercial	13%
Cow short plate, utility	13%

Steer, hfr., sh. pl., util.	13%
Cow short plate, commercial	13%
Cow short plate, utility	13%

†Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

†Veal—Hide on

Choice carcass	20%
Good carcass	19%
Choice saddles	22%

†Veal prices include permitted addition for zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains	7%
Hearts, cap off	15%
Tongues, fresh or froz.	22%
Tongues, can., fresh or froz.	16%
Sweetbreads	23%
Ox-tails, under ½ lb.	8%
Tripe, scalded	4%
Tripe, cooked	8%
Livers, unblemished	23%
Kidneys	11%

*Veal and Lamb Products

Brains	9%
Calf livers, Type A	49%
Sweetbreads, Type A	39%
Lamb tongues	15%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs	28%
Good lambs	26%
Commercial lambs	21%
Choice hindquarter	29%
Good hindquarter	27%
Choice fores	21%
Good fores	20%

**Mutton

Choice sheep	12%
Good sheep	11%
Choice saddles	18%
Good saddles	14%
Choice fores	8%
Good fores	8%
Mutton legs, choice	18%
Mutton loins, choice	18%

*Quot. on lamb and mutton are for zone 5 and include 10c for stockette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	33%
Picnics	29%
Tenderloins, 10-lb. cartons	32%
Tenderloins, loose	30%
Skinned shldrs., bone in	27%
Spareribs, under 3 lbs.	18%
Boston butts, 4/8 lbs.	25%
Boneless butts, c. t.	25%
Neck bones	25%
Pigs' feet	4%
Kidneys	10%
Livers, unblemished	12%
Brains	11%
Ears	6%
Snouts, lean out	6%
Snouts, lean in	7%
Heads	8%
Chitterlings	8%
Tidbits, hind feet	8%

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lb., parchment paper	25%
Fancy skinned hams, 14/18 lb., parchment paper	25%
Fancy trim, brisket off, bacon, 8 lb. down, wrap	25%
Square cut seedless bacon, 8 lb. down, wrap	25%
Beef sets, smoked	25%
Insides, D Grade	25%
Outsides, D Grade	25%
Knuckles, D Grade	25%

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.50
Regular tripe, 200-lb. bbl.	27.00
Honey. tripe, 200-lb. bbl.	31.00

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$25.50
80-100 pieces	23.50
100-125 pieces	22.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	25.50
Plate beef, 200 lb. bbls.	31.00
Ex. plate beef, 200 lb. bbls.	33.00

For prices on sales to War Procurement Agencies, see Amendment 28 to RMPF 148, effective May 20, 1945.

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim. (50% fat)	15%
Sp. lean pork trim.	29%
Ex. lean pork trim.	25%
Pork cheek meat	18%
Pork livers, unblemished	13%
Boneless bull meat	17%
Boneless chucks	17%
Shank meat	15%
Beef trimmings	16%
Dressed canners	12%
Dressed cutter cows	12%
Dressed bologna bulls	12%
Pork tongues	15%

DRY SAUSAGE

Cornell, dry, in hog bungs.....	58
Turnage.....	81
Farmer.....	41
Holsteiner.....	41
R. C. Salami, semi-dry.....	32
R. C. Salami, semi-dry.....	63
Gemon style Salami.....	50 1/2
Pepperoni.....	28
Martadella, semi-dry.....	43 1/2
Appiccola (cooked).....	37 1/2
Prescutto.....	37 1/2

#DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings.....	29 1/2
Pork sausage, bulk.....	26 1/2
Frankfurts, in sheep casings.....	28 1/2
Frankfurts, in hog casings.....	25 1/2
Bologna, natural casings.....	23 1/2
Bologna, artificial casings.....	22 1/2
Liver saus., fr., beef casings.....	21 1/2
Liver saus., fr., hog casings.....	22 1/2
Head, liver saus., hog bungs.....	24 1/2
Head cheese.....	20
New Eng., natural casings.....	23 1/2
Mixed lunch, natural casings.....	25 1/2
Tongue and blood.....	29
Dried sausage.....	24
Some.....	20
Polish sausage.....	28 1/2

*Prices based on some 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w'hee) in 425-lb. bbls., del.....	\$ 8.75
Saltpetre, a. ton, f.o.b. N. Y.: Del. refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rfd. gran. nitrate of soda.....	4.00
Pure rfd. powdered nitrate of soda.....	unquoted
Bk. in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Beck, bulk, 40 ton cars.....	8.80
Raw, 96 basis, f.o.b. New Orleans.....	3.74
Standard gran., f.o.b. refiners (2%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in car lots, per cwt., (cotton).....	4.80
in paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls. bags, bales.)	Whole	Ground
Allspice, prime.....	28	30 1/2
Resifted.....	29	31 1/2
Chili powder.....	40	41
Cloves, Amboy.....	40	46
Zanzibar.....	22	26
Glazer, Jam., unbl.....	28	31
Mace, fcy, Banda.....	1.05	1.19
East Indies.....	93	1.10
E. & W. I. Blend.....	34	34
Mustard flour, fcy.....	22	22
No. 1.....	53	53
West India Nutmeg.....	35	35
Paprika, Spanish.....	44	44
Pepper, Cayenne.....	12	13 1/2
Red No. 1.....	13 1/2	15 1/2
Black Malabar.....	13 1/2	15 1/2
Black Lampung.....	13 1/2	15 1/2
Pepper, Packers.....	15 1/2	15 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in., 180 pack.....	20 @ 25
Domestic rounds, over 1 1/2 in., 140 pack.....	35 @ 38
Export rounds, wide, over 1 1/2 in.....	45 @ 40
Export rounds, medium, 1% to 1 1/2 in.....	33
Export rounds, narrow, 1% in, under.....	34
No. 1 weasands.....	6
No. 2 weasands.....	16 @ 18
No. 1 bungs.....	10 @ 12
No. 2 bungs.....	10 @ 12
Middle sewing, 1% @ 2 in.....	55 @ 65
Middles, select, wide, 2 @ 2 1/2 in.....	65 @ 85
Middles, select, extra, 2 1/2 @ 2 3/4 in.....	95 @ 1.10
Middles, select, extra, 2 3/4 in. & up.....	1.25 @ 1.40
Dried or salted bladders, per piece:	
12-15-in. wide, fat.....	7 1/2 @ 9
10-12-in. wide, fat.....	4 @ 6 1/2
8-10-in. wide, fat.....	2 1/2 @ 3 1/2
6-8-in. wide, fat.....	2 @ 2 1/2
Hog casings:	
Extra narrow, 29 mm. & dn.....	2.40
Narrow mediums, 29 @ 32 mm.....	2.40
Medium, 32 @ 35 mm.....	2.10
Medium, 35 @ 38 mm.....	1.80
Wide, 38 @ 43 mm.....	1.55 @ 1.65
Extra wide, 45 mm.....	1.45 @ 1.60
Export bungs.....	22 @ 23
Large prime bungs.....	15 @ 20
Medium prime bungs.....	11 @ 14
Small prime bungs.....	3 @ 10
Middles, per set.....	21 @ 24

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed.....	1.00	1.15
*Cominos seed.....	23	26
Mustard sd., fcy, yel.....	25	..
American.....	15 1/2	..
Marjoram, Chilean.....	24	29
Oregano.....	12	15

*Nominal.

OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

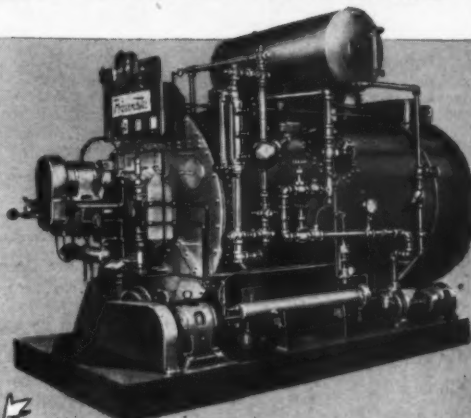
VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	14.93
Raw soap stocks:	
Cents per lb. del'd in tank cars:	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A. Midwest.....	2 1/2
East.....	2 1/2
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oils, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

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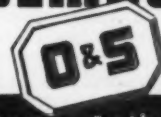
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Plates for refrigerated transportation.

KOLD-HOLD MANUFACTURING CO.
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MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include
charges for koshing but do include
50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer, hfr., tri., good.....	20 1/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., tri., utility.....	17 1/4
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22 1/2
Steer, hfr., reg. chk., commercial.....	21 1/4
Steer, hfr., reg. chk., utility.....	18 1/4

Above quot. include permitted add.
for Zone 9, plus \$1.50 per cwt. for
koshing plus 50c per cwt. for loc.
del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/4
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus
50c per cwt. for del. Add. for kosh.
cuts, where permitted, are not in-
cluded in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. ds.....	25
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26 1/4
Hams, regular, under 14 lbs.....	23 1/4
Hams, skinned fresh, under 14 lbs.....	25 1/4
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	15 1/4

City	
Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, regular.....	23 1/4
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23 1/4
Hams, sknd., under 14 lbs.....	25 1/4
Picnics, bone in.....	23 1/4
Pork trim., ex. lean.....	32
Pork trim., regular.....	19 1/4
Spareribs, medium.....	16 1/4
Boston butts, 3/8 lbs.....	28

*COOKED HAMS

Cooked hams, skin on, fattd., 8/down.....	43
Cooked hams, skinned, fattd., 8/down.....	46 1/4

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended
September 2, 1945, were reported as follows:

	Week Sept. 2	Previous week	Year ago
Cured meats, pounds.....	26,778,000	15,736,000	32,165,000
Fresh meats, pounds.....	29,537,000	27,003,000	49,813,000
Lard, pounds.....	3,874,000	4,247,000	13,598,000

*SMOKED MEATS

Reg. hams, under 14 lbs.....	20
Reg. hams, 14/18 lbs.....	21 1/4
Reg. hams, over 18 lbs.....	22 1/4
Skd. hams, under 14 lbs.....	20 1/4
Skd. hams, 14/18 lbs.....	21 1/4
Skd. hams, over 18 lbs.....	22 1/4
Picnics, bone in.....	20 1/4
Bacon, Western, 8/12 lbs.....	20 1/4
Bacon, city, 8/12 lbs.....	20 1/4
Beef tongues, light.....	21 1/4
Beef tongues, heavy.....	21 1/4

*Quotations on pork items are for
less than 5,000 lb. lots and include
all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. ea. lf. fat in Sept. 5, under 80 lbs.....	\$21.50
81 to 99 lbs.....	21.25
100 to 119 lbs.....	20.81
120 to 139 lbs.....	19.81
140 to 159 lbs.....	18.64
160 to 179 lbs.....	18.61
180 to 199 lbs.....	18.57

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.....	32 1/2
Good, 50@275 lbs.....	31 1/2
Commercial, 50@275 lbs.....	31 1/2
Utility, 50@275 lbs.....	31 1/2

*Quot. are for zone 9 and include
50c for del. An additional 1/2c per
cwt. permitted if wrapped in stack-
inette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/4
Lamb, good.....	26 1/4
Lamb, commercial.....	25 1/4
Mutton, good & choice.....	19 1/4
Mutton, utility & cull.....	18 1/4

Quotations are for Zone 9.

FANCY MEATS

Tongues, Type A.....	25 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	29 1/4
Lamb fries, per lb.....	29 1/4
Livers, beef, Type A.....	34 1/4
Oxtails, under 1/2 lb.....	34

Prices 1 c. l. and loose basis for
zone 9. For lots under 500 lbs., add
\$0.025.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.

SAVE STEAM, POWER, LABOR

M&M HOG
REDUCES COOKING
TIME... LOWERS
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily
yield their fat and moisture content. Greatly reduced cooking time saves steam,
power and labor... increases the capacity of the melters. If you are interested
in lowering the cost of
your finished product,
investigate the new
M & M HOG. There's
a size and type to meet
your need. Write today!

MITTS & MERRILL
Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.

York

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, SEPT. 6, 1945

REGULAR HAMS

Fresh or Frozen

S.P.

8-10	22 1/4	22 1/4
10-12	22 1/4	22 1/4
12-14	22 1/4	22 1/4
14-16	21 1/4	21 1/4

BOILING HAMS

Fresh or Frozen

S.P.

10-12	21 1/4	21 1/4
12-14	20 3/4	20 3/4
14-16	20 1/4	20 1/4

SKINNED HAMS

Fresh or Frozen

S.P.

10-12	24 1/4	24 1/4
12-14	24 1/4	24 1/4
14-16	23 1/4	23 1/4
16-18	22 1/4	22 1/4
18-20	22 1/4	22 1/4
20-22	22 1/4	22 1/4
22-24	22 1/4	22 1/4
24-26	22 1/4	22 1/4
26-28	22 1/4	22 1/4
28-30	22 1/4	22 1/4
30-32	22 1/4	22 1/4

PICNICS

Fresh or Frozen

S.P.

4-6	20 1/4	20 1/4
6-8	20 1/4	20 1/4
8-10	20 1/4	20 1/4
10-12	20 1/4	20 1/4
12-14	20 1/4	20 1/4

Short shank 1/4c over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen

Cured

Under 8	18	19
8-12	17 1/4	18 1/4
12-16	16	17
16-20	15 1/4	16 1/4
20-22	15	16

D.S. BELLIES

Clear

Rib

16-20	15	15
20-22	15	15
22-24	15	15
24-26	15	15
26-28	15	15
28-30	15	15
30-32	15	15
32-34	15	15
34-36	15	15
36-38	15	15
38-40	15	15
40-42	15	15
42-44	15	15
44-46	15	15
46-48	15	15
48-50	15	15

GREEN AMERICAN BELLIES

16-20	14 1/4	14 1/4
20-22	14 1/4	14 1/4
22-24	14 1/4	14 1/4
24-26	14 1/4	14 1/4
26-28	14 1/4	14 1/4
28-30	14 1/4	14 1/4
30-32	14 1/4	14 1/4
32-34	14 1/4	14 1/4
34-36	14 1/4	14 1/4
36-38	14 1/4	14 1/4
38-40	14 1/4	14 1/4
40-42	14 1/4	14 1/4
42-44	14 1/4	14 1/4
44-46	14 1/4	14 1/4
46-48	14 1/4	14 1/4
48-50	14 1/4	14 1/4

FAT BACKS

Fresh or Frozen

Cured

6-8	11	11
8-10	11	11
10-12	11	11
12-14	11 1/4	11 1/4
14-16	11 1/4	11 1/4
16-18	12	12
18-20	12	12
20-22	12	12

OTHER D.S. MEATS

Fresh or Frozen

Cured

Regular plates	11 1/4	11 1/4
Clear plates	10 1/4	10 1/4
Jowl butts	10 1/4	10 1/4
Square jowls	11 1/4	12 1/4

FUTURE PRICES

TUESDAY, SEPT. 4, THROUGH
THURSDAY, SEPT. 6, 1945

LARD	Open	High	Low	Close
Sept.		No bids or offerings		
Oct.		No bids or offerings		
Nov.				13.50b
Dec.		No bids or offerings		

BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

TALLOWES AND GREASES.—Production of tallow is now reported to be running considerably above the same time of last year, but still supplies are not much larger. Cattle slaughter is holding up exceptionally well, but it is doubtful that tallow output will ever exceed demand during the next four or five months. On the other hand, grease output is about the lowest it has been this year. Hog kill at 32 inspected centers was at an extremely low level for a full week and trade sources feel that the low point of slaughter is now reached. Some increase in kill is expected, but hog weights will run lighter and grease output will show little change. Most of the wartime restrictions on the use of tallowes and greases are still in force and will probably continue until next year.

Even though the market is reported in a tight position, most grades of grease appear in the selling list. However, many shipments are made to fill previous orders. Sales of grease this week included choice white at 8½¢; B-white, 8¼¢; yellow, 8¼¢, and lower grades at ceiling figures. Tallow sales included fancy at 8½¢; choice, 8¼¢; No. 1, 8¼¢ and lower grades at maximums. All sales are f.o.b. shipping point.

NEATSFOOT OIL.—This market appears to be a little easier since the government lifted some restrictions, but the extremely light offerings of the oil will not permit any price adjustments. Meanwhile, ceiling prices are quoted.

STEARINE.—No reports of any trading. Quotations nominal.

OLEO OIL.—Trade is lacking with quotations held steady.

GREASE OIL.—Market is rather quiet with prices unchanged.

VEGETABLE OILS

Volume of trading in vegetable oils continues to be somewhat heavier since peace was declared, but the market is still in a tight position with supplies readily absorbed. Crushers are willing to dispose of product for future delivery, but insist on maximum prices at time of delivery. However, buyers continue to search the market for any delivery for most are of the opinion that there will be a shortage of practically all fats and oils for the next 12 months. No imports of any consequence are reported and it may be some time before the supply is sufficient to fill even small orders. Government agencies continue to relax a few regulations, but it is believed that most restrictions will remain in force for many months to come.

SOYBEAN OIL.—Small crushers continue to book orders for advance shipment, but the volume of business is on the light side again. There is some oil moving each week, but most of this is on allocation while the new crop oil is for delivery much later this year and during the first six months of next year.

PEANUT OIL.—Production of peanut oil from September, last year, through July of this year at 1,766 tanks was over 300 tanks smaller than for the same period of a year earlier.

OLIVE OIL.—Estimates of the olive oil production in Spain this season is placed at between 260,000 and 280,000 tons, which is less than the usual home consumption in that country of 300,000 tons. Unless there is some trading of oils it is held unlikely that there will be any imports for some time to come.

COTTONSEED OIL.—Trading is still very thin in cottonseed oil. Refiners are in the market for new crop crude, but few sales are reported. The spot market is also quiet with offerings thin.

BY-PRODUCTS MARKETS

Trade continues very thin in by-products. Demand is broad for all items, but production is light. The only trading reported is in dry rendered tankage with sales at full ceiling prices.

Blood

	Unit	Amount
Unground, loose

Digester Feed Tankage Materials

Unground, per unit ammonia.....
Liquid stick, tank cars.....

Packinghouse Feeds

	Carlots	Per ton
65% digester tankage, bulk.....
60% digester tankage, bulk.....
55% digester tankage, bulk.....
50% digester tankage, bulk.....
45% digester tankage, bulk.....
50% meat, bone meal scraps, bulk.....
†Blood-meal.....
Special steam bone-meal.....

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....
Steam, ground, 2 & 26.....

Fertilizer Materials

	Per ton
High grade tankage, ground
10@11% ammonia
Bone tankage, unground, per ton....
Hoof meal

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground
*55% protein or less.....
*55 to 75% protein.....

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....
Hide trimmings (green salted).....
Sinews and pizzles (green, salted).....
	Per ton
Cattle jaws, skulls and knuckles.....
Pig skin scraps and trim, per lb.....

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy
light
Flat shins, heavy
light
Blades, buttocks, shoulders & thighs..
Hoofs, white
Hoofs, house run, assorted.....
Junk bones

†Delivered Chicago.

Animal Hair

Winter coil dried, per ton.....
Summer coil dried, per ton.....
Winter processed, black, lb.....
Winter processed, gray, lb.....
Cattle switches



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The Meat Packing Industry*

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• CLEVELAND 14, OHIO •

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Bliss Wire-Lock Seal Box

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No Damage to Box

Packers recognize the advantages of shipping their products in this Bliss Box. It is easy to seal after filling. It can be opened for inspection and resealed without damage to the Box or Contents.

Its inspection feature provides a convenient, practical container for shipping poultry and meat products—pilfer-proof before and after inspection. Its three-piece construction with reinforced corners, makes it the strongest, safest fibre container available.



Bliss Heavy Duty Box Stitcher

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BLISS HEAVY DUTY BOX STITCHER

Leading Container Companies furnish the Bliss Wire-Lock Seal Box to packers flat in three pieces, with the Arched Stitches attached to the top panel and body of the box.

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504 INDIANA AVE., AURORA, INDIANA, U. S. A.

HIDES AND SKINS

Packer and small packer hides well sold up—New permit method forcing differential against poor take-off country hides—WPB lifts import restrictions on horsehides and sheep-skin leather.

Chicago

PACKER HIDES.—The holiday at the opening of the week delayed receipt of complete killing lists for last week, and a limited business in a clean-up way has been reported so far in the packer market. All packers had cleared the bulk of their Aug. hide production previous week, at full ceiling prices. Current permits expire on Sept. 8.

There are still quite a few unfilled permits and, of course, demand is centering on packer hides until tanners eventually give up hopes of filling their permits in that market and turn to the country hide market. The action of WPB in issuing permits this month for a certain number of hides but permitting tanner buyers to procure their hides in whatever market they choose is having the effect of forcing a differential between country hides and small packers, and a wider spread between countries and packer hides—a condition which tanners have desired ever since the present ceilings have been in effect.

Unfortunately, this is being done by forcing down the price of country hides; and the condition may spread during the coming Winter months to the small packer stock of less desirable take-off. The first ceiling prices to be established were on hides and there has been no adjustment since to bring hide prices into parity with ceilings established later on other commodities at higher levels, particularly livestock. It has been generally recognized throughout the ceiling period that prices established for the better class of packer hides did not reflect the difference in quality, nor the fact that standards of take-off have been well maintained by the larger packers while city butchers and country hides have been steadily declining in this respect, due in good part to labor conditions.

Inspected cattle slaughter at 32 centers for week ended Sept. 1 totalled 249,346 head, as against 245,100 previous week, and 231,414 same week a year ago. Calf slaughter showed greater expansion, with 113,410 head reported for week ended Sept. 1, as against 96,044 previous week, and 122,236 for same week last year.

OUTSIDE SMALL PACKER.—In the absence of sufficient offerings in the packer market, buyers have been turning to small packer hides and the small packer market is said to be pretty well sold up now, at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands, with inquiry still active late this week.

PACIFIC COAST.—The Pacific Coast market was cleaned up by mid-week at

the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points; supply was short of the demand, according to traders.

FOREIGN WET SALTED HIDES.—Reported sales in the South American market last week totalled 49,150 hides, the bulk of which went to England. Early this week, 1,000 LaPlata reject steers sold to the States and 1,000 Anglos to England; buyers who act for both Canada and England took 4,250 reject steers and 5,000 Municipal extremes; 4,000 more Municipal extremes went to other buyers. Ratio of imports for Sept. remains unchanged from Aug., with 90% of hides and calf and kipskins going to United Kingdom and 10% to the States.

COUNTRY HIDES.—The country hide market is a two-sided affair, although all reported sales are still on all-weight basis. Light average stock, 47 lb. and down, of current take-off, free of rendered hides, is in demand at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less. Heavy stock, 50 lb. and up, of fairly recent take-off, moved at ½c less; other lots, running more to renderer hides, have sold at a cent under the ceiling. The change in method of issuing buying permits, giving permits for total numbers of hides instead of by specified

classes, types and market origin, is resulting in strong discrimination against hides of poor take-off.

CALFSKINS.—A good demand is reported for calfskins but the holiday delayed receipt of packers' killing lists for last week and, up to the present, no trading has been reported in packer calf. However, one packer is reported lining up offerings and all packers will clear their Aug. skins before the permits expire on Sept. 8. Market is quotable at ceiling of 27c for heavies and 23½c for lights under 9½ lbs., but bulk of trading is expected to be on basis of New York selection.

City calfskins are called strong at the maximum of 20½c for 8/10 lb., and 23c for 10/15 lb.; collectors cleared their holdings last week, with trading generally reported on New York selection. Country calfskins sold at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are wanted at \$1.43, selected.

KIPSKINS.—The local packers are expected to clear their Aug. kipskins late this week at full ceiling prices; market is quotable at maximum of 20c for 15-30 lb. natives, and 17½c for brands, but part of trading will be done on New York selection.

City kips were cleared last week and market is called strong at top of 18c for 15-30 lb. natives and 17c for brands, with outside cities at same levels. Country kips sold at 16c, flat, f.o.b.

Packers sold regular slunks this week



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New York Branch: 103 Park Av., New York 17, N. Y.

WEEK'S CLOSING MARKETS

at \$1.10, flat, and hairless 55c, flat, the ceiling prices.

SHEEPSKINS.—Packer shearlings are called steady to firm at \$2.00@2.15 for No. 1's, \$1.10@1.15 for No. 2's, and 85¢@90¢ for No. 3's, with current production running around 90% No. 1's, and top prices for big packer skins. Sales of five cars were reported this week at \$2.15 for No. 1's and \$1.15 for No. 2's, and \$1.20 reported later obtainable; a car is available in another quarter at \$2.15 for No. 1's. Pickled skins are sold ahead thru Sept. by some houses at individual ceilings by grades and market quotable \$7.75@8.00 per doz. packer production. Good demand reported, with market apparently unaffected so far by action of WPB this week in removing import controls from a number of items, including chamois leather, horsehides, leather products, sheep and lamb leather except vegetable tanned, and wool. Sales of Iowa packer western lamb pelts are credited at \$2.55 per cwt. liveweight basis, with natives around \$2.30 per cwt.

New York

PACKER HIDES.—A little scattered trade was reported this week in the New York market, which cleaned up Aug. production of packer hides at ceiling prices.

CALFSKINS.—A good demand is reported for all calfskins and the New York collectors cleared most of their holdings last week at the ceiling; 3-4's sold at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer trading is expected later this week; 3-4's are wanted at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended	Prev.	Cor. week.
	Sept. 6, '45	week	1944
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt	@14½	@14½	@14½
Brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14½	@14½	@14½
Brnd'd cows...	@15½	@15½	@15½
Hvy. nat. cows...	@15½	@15½	@15½
Lt. nat. cows...	@12	@12	@12
Nat. bulls...	@11	@11	@11
Brnd'd bulls...	@27	@27	@27
Calfskins...	@20	@20	@20
Kips, nat...	@17½	@17½	@17½
Kips, brnd'd...	@1.10	@1.10	@1.10
Slunks, reg...	@55	@55	@55
Slunks, hrls...			

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts...	@15	@15	@15
Brnd'd all-wts...	@14	@14	@14
Nat. bulls...	@11½	@11½	@11½
Brnd'd bulls...	@10½	@10½	@10½
Calfskins...	@23	@23	@23
Kips, nat...	@18	@18	@18
Kips, reg...	@1.10	@1.10	@1.10
Slunks, hrls...	@55	@55	@55

COUNTRY HIDES			
Hvy. str.	@14½	@15	@15
Hvy. cows	@14½	@15	@15
Butts	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11½	@11½	@11½
Calfskins	@18	@18	@18
Kipskins	@16	@16	@16
Horsehides	6.50@8.00	6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS			
Pkr. shearlge.	2.10@2.15	2.10@2.15	@1.25
Dry pelts	25½@26	25½@26	25½@26

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Sept. 2, 1945, were 5,855,000 lbs.; previous week 4,719,000 lbs.; same week last year, 5,461,000 lbs. January 1 to date, 246,724,000 lbs.; same period a year earlier, receipts were 198,677,000.

Shipments of hides from Chicago for week ended Sept. 2, 1945, were 4,323,000 lbs.; previous week 4,145,000 lbs.; same week last year 4,593,000. January 1 to date, 154,100,000 lbs., compared with 149,077,000 lbs. last year.

JULY MARGARINE TAX

Taxes paid on oleomargarine during July, 1945, and 1944, as reported by the Bureau of Internal Revenue:

	July, 1945	July, 1944
Excise taxes (including special taxes).....	\$1,033,768.74	\$ 996,344.04
Quantity of product on which tax was paid during July 1945, and 1944:		
	July, 1945	July, 1944
Oleomargarine, colored.....	1,333,085	1,038,963
Oleomargarine, uncolored.....	33,523,400	30,220,400

Watch Classified page for good men.

FRIDAY'S CLOSING

Provisions

Business continues very light in the provision market. Hog marketings and slaughter are at the lowest point of the year and some increase is expected soon. Trading is limited to small lots all going at full ceiling prices. Some trading is reported in beef but the volume is also small.

Cottonseed Oil

September 14.31n; October 14.10@14.31; December 14.31b; March 14.31b; May 14.31b. No sales.

FAT SALVAGE NEEDED

Secretary of Agriculture Anderson has warned that the fats and oils situation will be seriously short for many months to come, even though V-J day has passed. It was stated that household fat salvage is still a number one patriotic duty because fats and oils are now in shorter supply than they have been at any period since the war began, and that this shortage probably will continue through the spring of 1946.

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CHICAGO 18, ILLINOIS

LIVESTOCK MARKETS *Weekly Review*

LIVESTOCK WEIGHTS AND COSTS

Average costs of livestock to inspected packers during July were sharply over last year and even though slaughter of all classes was down 28 per cent from the same month of 1944, total investment by packers was only 3 per cent less. Live weights of all livestock with the exception of calves was greater than last July, while dressing yields were a little better than a year ago.

Average costs of livestock during July ranged from 11 to 24 per cent higher than July last year. Cattle showed the greatest gain with the average cost at \$13.37, 24 per cent above the \$10.79 of a year ago. However, the cost of steers at \$15.45 was only 11 per cent greater than a year earlier. The hog cost was also up 11 per cent; calves averaged 18 per cent higher in cost and sheep and lambs 12 per cent.

The following table shows average cost of livestock during July, 1945:

	July, 1945	July, 1944
Cattle	\$13.37	\$10.79
Steers	15.45	13.97
Calves	13.50	11.46
Hogs	14.45	13.00
Sheep and lambs	12.29	10.97

The average live weight of all cattle for the month under review was 955.2 lbs., compared with only 900.2 lbs. a year ago. The steer weight showed a corresponding increase, which is due partly to better feed supplies on farms this year. Feed conditions at this time last year were less favorable than they have been at any time this year.

The following table shows average weights of livestock slaughtered under federal inspection, with comparisons:

	July, 1945	July, 1944
Cattle	955.2	900.2
Steers	987.4	932.1
Calves	217.1	226.2
Hogs	297.3	251.8
Sheep and lambs	89.5	82.6

Cash investment by packers for meat animals during July totaled \$285,621,000 against \$295,346,000 a year ago. Whereas hogs called for the largest investment for any class last year cattle were in that bracket this year. Cost of all cattle was \$134,087,000 against \$104,765,000 last year, while hogs called for an outlay of only \$118,246,000, compared with \$156,961,000 a year ago. Sheep and lambs called for a larger outlay than last year while money for calves was slightly less.

Angus Steers Set Record At Iowa Stock Show

With eight of the top ten steers killing out with a dressing percentage of better than 71 per cent—the Blocky Blacks scored a significant victory at the recent "Feedlot World Series" show at Monticello, Iowa. Champion of the show was a 1,330-lb. Angus fed by Schmidt Brothers, Delmar, Iowa.

Of the 64 steers shown, 49 were killed by the Dubuque Packing Co., Dubuque, Iowa. Dressing percentage figures on these strictly prime cattle showed four steers dressing better than 71 per cent—all of them Angus. Top dressing steer was 71.80 per cent and second high was 71.50 per cent.

END LAMB SHIPMENT ORDER

Restrictions on the shipment of lambs into certain sections of Oregon were abolished, effective September 1, 1945, with the termination of WFO 140. The terminated order prohibited in-shippments of lambs, save to federally inspected packers in certain Oregon counties. The order was designed to aid in the marketing and distribution of "soft" lambs within the area.

CATTLE TUBERCULOSIS LOW

Records of the U.S. Division of Meat Inspection reveal that out of a total of 14,504,806 head of cattle slaughtered under federal inspection in the U.S. for the fiscal year ended June 30, 1945, there were only 5,830 or .04 per cent that showed any lesions of tuberculosis, and only 1,380 or .009 per cent of the total slaughter that were condemned outright.

Tuberculosis has been greatly reduced in hogs, but is still rather prevalent in the north central states. There had been a continuous decrease in hog losses until 1945. Larger numbers of chickens, which are responsible for transmitting tuberculosis to hogs, were partly responsible for the increased infection.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during July, 1945, with comparisons:

	July, 1945	June, 1945	July, 1944
	Per cent	Per cent	Per cent
Cattle—			
Steers	54.9	58.2	50.5
Heifers	7.9	9.5	8.3
Cows	28.1	28.1	43.4
Cows and heifers	41.2	37.6	52.7
Bulls and stags	4.5	4.2	6.8
Canners and cutter	10.8	9.6	25.5
Hogs—			
Rows	23.8	9.4	19.8
Barrows and gilts	75.6	90.1	79.7
Stags and boars6	.6	.7
Sheep and lambs—			
Lambs and yrags	75.3	79.8	83.9
Sheep	24.7	20.2	16.1

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West Fargo, N.D. Billings, Mont.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Sept. 6, 1945, reported by Office of Production & Marketing Administration:

HOSE (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$14.00-14.75	\$14.70 only			
140-160 lbs.	14.50-14.75	14.70 only	\$14.45 only	\$13.90-14.50	\$14.55 only
160-180 lbs.	14.75 only	14.70 only	14.45 only	14.25-14.50	14.55 only
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
300-360 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only

Medium:

160-220 lbs.	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.35-14.55
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ROWS:

Good and Choice:

270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
360-400 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only

Good:

400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
450-550 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only

Medium:

250-350 lbs.	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.50-13.80
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SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.	16.50-17.50	15.75-17.00	15.75-17.00	15.75-17.00	16.25-17.25
900-1100 lbs.	16.75-17.75	16.00-17.25	16.00-17.50	16.00-17.50	16.25-17.50
1100-1300 lbs.	17.00-18.00	16.25-17.50	16.25-17.65	16.00-17.65	16.25-17.50
1300-1500 lbs.	17.25-18.00	16.50-17.50	16.25-17.65	16.25-17.65	16.25-17.50

STEERS, Good:

700-900 lbs.	13.75-16.50	13.75-15.75	14.00-15.75	13.50-16.00	14.25-16.25
900-1100 lbs.	14.00-16.75	14.00-16.00	14.25-16.00	13.75-16.00	14.25-16.25
1100-1300 lbs.	14.75-17.00	14.25-16.25	14.50-16.25	14.00-16.25	14.25-16.25
1300-1500 lbs.	15.00-17.25	14.50-16.50	14.75-16.25	14.25-16.25	14.25-16.25

STEERS, Medium:

700-1100 lbs.	11.50-14.00	11.25-14.00	11.50-14.25	11.50-13.75	11.25-14.25
1100-1300 lbs.	12.00-14.75	11.75-14.50	12.00-14.50	12.25-14.00	11.25-14.25

STEERS, Common:

700-1100 lbs.	9.50-11.50	9.50-11.75	9.75-11.50	9.75-11.50	9.00-11.25
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HEIFERS, Choice:

600-800 lbs.	16.00-17.00	15.50-17.00	15.50-16.75	15.50-16.75	15.50-16.75
800-1000 lbs.	16.50-17.50	15.50-17.00	15.75-17.00	15.75-17.00	15.50-17.00

HEIFERS, Good:

600-800 lbs.	13.50-16.00	13.50-15.50	14.00-15.50	12.75-15.50	13.00-15.50
800-1000 lbs.	13.50-16.50	13.50-15.50	14.25-15.75	13.00-15.75	13.00-15.50

HEIFERS, Medium:

500-900 lbs.	10.00-13.50	10.00-13.50	10.25-14.00	9.50-12.75	10.75-13.00
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HEIFERS, Common:

500-900 lbs.	8.50-10.00	8.50-10.00	8.75-10.25	8.25-9.50	8.50-10.75
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COWS, All Weights:

Good	12.50-13.50	12.25-13.00	11.25-12.75	11.50-12.75	10.50-12.75
Medium	11.00-12.50	9.75-12.25	9.75-11.25	9.75-11.50	9.25-10.50
Cutter & com.	7.50-11.00	7.25-9.75	7.00-9.75	7.00-9.75	7.00-9.25
Canner	6.50-7.50	6.00-7.25	6.25-7.00	5.25-7.00	6.00-7.00

BULLS (Ylgs. Excl.), All Weights:

Beef, good	12.00-14.00	12.00-12.75	12.00-13.25	12.00-12.50	12.50-13.50
Sausage, good	11.75-12.75	11.50-12.00	11.25-12.00	10.75-11.50	11.25-12.50
Sausage, medium	9.50-11.75	10.00-11.50	10.00-11.25	9.00-10.75	9.75-11.25
Sausage, cut. & com.	8.00-9.50	8.00-10.00	8.00-10.00	7.00-9.00	7.50-9.75

VEALERS:

Good & choice	13.00-15.00	12.50-15.75	12.50-14.50	12.00-14.00	13.00-15.00
Com. & med.	8.00-13.00	9.50-12.50	9.00-12.50	8.50-12.00	9.00-13.00
Cull	7.00-8.00	6.00-9.50	7.00-9.00	6.00-8.50	6.50-9.00

CALVES:

Good & choice	12.00-13.50	12.00-14.00	12.00-14.00	10.50-13.00	11.50-13.50
Com. & med.	8.50-12.00	9.50-12.00	9.00-12.00	8.50-10.50	8.50-11.50
Cull	7.50-8.50	6.00-9.50	7.00-9.00	6.00-8.50	6.50-8.50

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:

Good & choice	13.10-13.35	12.50-13.50	12.50-13.00	12.50-13.00	12.50-13.25
Med. & good	11.50-12.85	11.25-12.25	11.25-12.25	11.25-12.25	10.25-12.25
Common	9.50-10.75	10.00-11.00	9.50-10.75	9.00-11.00	9.25-10.00

YLG. WETHERS:

Good & choice	11.75-12.25			10.75-11.25	11.75-12.50
Med. & good	10.25-11.50			9.50-10.50	10.00-11.50

EWES:

Good & choice	5.75-6.25	5.25-6.00	5.75-6.00	5.25-5.50	4.75-6.00
Com. & med.	5.00-5.75	3.75-5.25	4.00-5.50	4.00-5.00	4.00-4.50

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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THE RATH PACKING COMPANY, Waterloo, Iowa

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended September 1, 1945.

CATTLE

	Week ended Sept. 1	Prev. week	Cor. week, 1944
Chicago ¹	22,003	20,815	19,547
Kansas City	26,597	25,767	25,080
Omaha ²	23,859	22,351	22,545
East St. Louis	14,398	15,682	11,274
St. Joseph	11,941	12,019	11,773
Sioux City	9,029	8,707	9,617
Wichita ³	6,209	5,968	5,642
Philadelphia	3,253	3,065	2,290
Indianapolis	1,986	1,623	...
New York & Jersey City	13,536	13,984	10,696
Okl. City ⁴	14,936	13,785	14,719
Cincinnati	6,051	5,811	4,508
Denver	7,978	6,966	8,145
St. Paul	13,664	13,565	15,307
Milwaukee	4,200	3,728	3,748
Total	179,811	176,836	165,510

*Cattle and calves.

HOGS

Chicago	49,169	49,494	69,135
Kansas City	14,350	23,831	29,301
Omaha	25,657	25,863	37,786
East St. Louis ²	26,456	31,425	53,631
St. Joseph	8,974	9,043	14,377
Sioux City	14,846	17,651	19,855
Wichita	1,346	1,621	4,908
Philadelphia	4,555	4,390	10,865
Indianapolis	11,238	10,339	...
New York & Jersey City	26,080	20,813	43,678
Okl. City	3,196	3,104	6,025
Cincinnati	7,314	8,516	16,354
Denver	6,735	6,887	11,811
St. Paul	4,376	7,703	16,494
Milwaukee	2,166	1,815	5,335
Total	206,308	225,115	339,555

¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago ¹	10,129	11,101	8,629
Kansas City	25,973	13,765	31,397
Omaha	23,790	26,073	34,047
East St. Louis	11,976	14,422	12,716
St. Joseph	13,134	13,702	16,905
Sioux City	10,016	10,628	13,317
Wichita	2,440	2,591	2,625
Philadelphia	3,685	3,063	3,384
Indianapolis	3,077	1,990	...
New York & Jersey City	44,670	45,592	51,038
Okl. City	4,211	4,078	3,651
Cincinnati	1,487	729	1,113
Denver	14,849	11,865	11,662
St. Paul	12,159	8,767	16,064
Milwaukee	1,318	930	1,140
Total	182,923	169,315	207,778

†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended September 2 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Sept. 2	347,000	182,000	278,000
Aug. 25	326,000	213,000	258,000
1944	290,000	345,000	231,000
1943	317,000	467,000	467,000
1942	343,000	391,000	449,000

AT 11 MARKETS, WEEK ENDED:

	Cattle	Hogs
Sept. 2	139,000	172,000
Aug. 25	172,000	208,000
1944	208,000	329,000
1943	202,000	302,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Sept. 2	261,000	133,000	194,000
Aug. 25	229,000	145,000	161,000
1944	218,000	216,000	207,000
1943	221,000	278,000	270,000
1942	234,000	244,000	280,000

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., Sept. 6.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were fully steady for the week.

Hogs, good to choice:

160-180 lb.	\$13.50@14.45
180-240 lb.	14.20@14.45
240-330 lb.	14.20@14.45
330-360 lb.	14.20@14.45

Sows:

270-360 lb.	\$13.45@13.70
400-550 lb.	13.45@13.70

Receipts of hogs at Corn Belt markets for the week ended Sept. 6 were as follows:

	This week	Same day last wk.
Aug. 31	16,000	12,700
Sept. 1	16,700	11,500
Sept. 3	Holiday	10,300
Sept. 4	24,800	12,900
Sept. 5	20,300	16,300
Sept. 6	17,300	15,000

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Sept. 4, 1945:

CATTLE:

Steers, gd. & ch.	\$18.00@18.40
Steers, med. & gd.	17.00@17.50
Cows, com. & med.	10.50@11.25
Cows, can. & cut.	6.50@6.90
Bulls, com. & gd.	10.00@12.00

CALVES:

Vealers, gd. & ch.	\$ 18.60
Vealers, com. to gd.	12.00@16.50

HOGS:

Gd. & ch.	nom.
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LAMBS:

Lambs, gd. & ch.	15.50
Ewes, med. to gd.	5.00@ 7.50

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Sept. 1, 1945:

	Cattle	Calves	Hogs	Sheep
Salable	761	1,162	251	869
Total (incl. directs)	8,864	11,357	13,609	35,914

Previous week:

Salable	628	1,399	379	1,528
Directs	7,245	9,748	11,068	39,023

*Including hogs at 31st street.

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during July, 1945, bought at stockyards and direct, as reported by WFA:

	July, 1945	June, 1945	July, 1944
	Per cent	Per cent	Per cent
Cattle—			
Stockyards	76.0	76.0	77.8
Other	24.0	24.0	22.2
Calves—			
Stockyards	64.0	59.6	63.3
Other	36.0	40.4	36.7
Hogs—			
Stockyards	34.6	37.3	36.1
Other	65.4	62.7	63.9
Sheep and lambs—			
Stockyards	62.2	65.8	62.7
Other	37.8	34.2	37.3

CHIEF
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week ended
reported to

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 1, 1945, as reported to THE NATIONAL PROVIDER:

CHICAGO

Armour, 784 hogs and 608 shippers; Swift, 96 hogs and 782 shippers; Wilson, 741 hogs; Western, 805 hogs; Agar, 1,095 hogs; Shippers, 5,296 hogs; Others, 13,097 hogs.
Total: 22,003 cattle; 3,473 calves; 21,915 hogs; 10,129 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 5,324 1,901 771 4,826
Cudahy ... 8,933 1,383 516 5,258
Swift ... 5,300 2,067 684 4,609
Wilson ... 3,960 1,410 507 1,261
Campbell ... 1,880
Others ... 16,129 1,047 1,525 8,253
Total ... 36,526 7,808 4,003 19,207

OMAHA

Cattle and Calves Hogs Sheep
Armour ... 7,790 3,357 2,632
Cudahy ... 5,495 2,603 2,840
Swift ... 5,825 2,432 4,364
Wilson ... 1,881 2,064 1,759
Independent ... 846 ...
Others ... 3,923 ...
Cattle and calves: Kroger, 929; Nebraska Beef, 579; Eagle, 52; Greater Omaha, 138; Hoffman, 99; Rothchild, 452; Roth, 153; South Omaha, 1,621; Merchants, 68.
Total: 25,082 cattle and calves; 15,225 hogs and 11,595 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 3,615 1,691 2,246 5,427
Swift ... 5,696 5,716 1,696 4,905
Huxter ... 1,765 ... 1,640 548
Key ... 697 ...
Bell ... 792 ...
Sleight ... 220 ...
Others ... 3,322 326 1,877 1,666
Shippers ... 10,768 4,210 5,884 3,632
Total ... 25,166 11,943 14,516 15,608

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 4,432 1,046 2,787 8,675
Armour ... 4,192 1,165 2,484 4,459
Others ... 4,112 642 1,134 2,869
Total ... 12,746 2,853 6,405 16,003
Not including 244 cattle, 23 calves and 3,256 hogs bought direct.

SIoux CITY

Cattle Calves Hogs Sheep
Cudahy ... 2,961 215 4,186 1,564
Armour ... 3,387 195 4,148 2,391
Swift ... 2,369 117 2,263 1,158
Others ... 245 ... 12 ...
Shippers ... 9,267 ... 3,187 177
Total ... 18,329 527 13,706 5,290

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 2,259 1,353 809 2,440
Guggenham ... 1,139
Dold ... 159 ... 459 ...
Sunflower ... 19 ... 18 ...
Pioneer ... 57
Others ... 5,703 ... 653 185
Total ... 9,336 1,353 1,999 2,635

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 4,017 2,526 291 1,018
Wilson ... 4,567 3,295 175 962
Others ... 253 1 348 ...
Total ... 8,837 5,822 514 1,990
Not including 277 cattle, 2,382 hogs and 2,211 sheep bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Call's ... 495 ...
Ideal ... 876 ...
Kahn's ... 1,659 ...
Lorey ... 405 ...
Meyer ... 1,524 ...
Schlachter ... 24 ...
Schroth ... 2,085 ...
National ... 142 ...
Others ... 2,461 590 96 116
Shippers ... 120 748 1,458 4,453
Total ... 4,629 1,362 7,755 5,070
Not including 2,005 cattle, 3 calves and 610 hogs bought direct.

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 2,616 3,557 114 13,858
Swift ... 3,034 3,815 135 15,025
Blue ... 51 ...
Bonnet ... 88 1 51 1
City ... 995 87 49 ...
Rosenthal ... 191 7 51 40
Total ... 6,877 7,470 400 28,924

DENVER

Cattle Calves Hogs Sheep
Armour ... 1,039 279 1,677 5,757
Swift ... 1,135 373 2,351 7,123
Cudahy ... 898 271 962 4,537
Others ... 2,936 159 791 6,812
Total ... 6,008 1,082 5,781 24,229

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 2,146 1,635 1,092 4,307
Cudahy ... 1,129 728 ... 2,491
Swift ... 4,559 2,478 3,184 5,361
Others ... 7,844 791 ...
Total ... 15,875 5,632 4,276 12,159

TOTAL PACKER PURCHASES

Week ended Sept. 1 Prev. week 1944
Cattle ... 190,017 186,829 157,283
Hogs ... 96,885 116,058 228,751
Sheep ... 152,539 138,909 163,926

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

Cattle Calves Hogs Sheep
Aug. 31 ... 3,393 424 7,187 3,820
Sept. 1 ... 1,260 258 2,647 1,976
Sept. 3 ... Holiday
Sept. 4 ... 19,671 1,079 30,304 5,774
Sept. 5 ... 13,169 808 8,821 8,500
Sept. 6 ... 5,700 600 8,500 4,000
*Wk. so far ... 38,540 3,087 27,625 18,334
Wk. ago ... 49,717 4,180 32,035 25,548
1944 ... 39,580 5,099 46,129 24,040
1943 ... 38,792 3,940 51,191 34,646

*Including 3,419 cattle, 113 calves, 13,942 hogs and 7,298 sheep direct to packers.

SHIPMENTS

Cattle Calves Hogs Sheep
Aug. 31 ... 2,437 159 1,235 515
Sept. 1 ... 340
Sept. 3 ... Holiday
Sept. 4 ... 4,606 235 671 137
Sept. 5 ... 5,290 805 925 42
Sept. 6 ... 3,500 200 1,000 100
Wk. so far ... 13,468 740 2,600 279
Wk. ago ... 13,207 307 3,807 1,198
1944 ... 19,067 1,000 4,046 2,469
1943 ... 13,207 307 3,807 1,198

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Sept. 6, 1945:

Week ended Sept. 6 Prev. week
Packers' purch. ... 14,443 16,121
Shippers' purch. ... 3,335 4,209
Total ... 17,778 20,330

SEPTEMBER RECEIPTS

1945 1944
Cattle ... 39,800 38,081
Calves ... 3,345 4,450
Hogs ... 30,272 41,908
Sheep ... 20,310 26,354

SEPTEMBER SHIPMENTS

1945 1944
Cattle ... 14,067 12,960
Hogs ... 2,600 3,537
Sheep ... 279 407

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 31:

Cattle Calves Hogs Sheep
Los Angeles ... 8,122 1,366 928 18
San Fran. ... 1,700 400 950 4,500
Portland ... 3,000 725 485 2,905

HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork

HYGRADE'S
Frankfurters in
Natural Casings

HYGRADE'S
Original West
Virginia Cured Ham
Ready to Serve

HYGRADE'S
Famous
Corned Beef
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QUALITY
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DOMINATES

CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.

HUNTER PACKING COMPANY
EAST ST. LOUIS, ILLINOIS
BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM



William G. Joyce
Boston, Mass.
F. C. Rogers Co.
Philadelphia, Pa.

A. L. Thomas
Washington, D. C.
Local and
Western Shippers
Pittsburgh, Pa.

THE
CASING HOUSE
BERTH. LEVIE & Co., Inc.
ESTABLISHED 1881

NEW YORK
BUENOS AIRES
CHICAGO
AUSTRALIA
LONDON
WELLINGTON

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending September 2, 1945	7,441	2,587	1,464
	Week previous	4,554	1,978	981
	Same week year ago	4,452	1,577	241
COWS, carcass	Week ending September 2, 1945	2,608	2,623	1,228
	Week previous	1,809	1,929	1,140
	Same week year ago	2,802	2,170	1,403
BULLS, carcass	Week ending September 2, 1945	164	4	94
	Week previous	157	9	70
	Same week year ago	500	49	107
VEAL, carcass	Week ending September 2, 1945	10,819	2,528	939
	Week previous	6,800	1,029	362
	Same week year ago	12,624	1,625	1,130
LAMB, carcass	Week ending September 2, 1945	22,116	6,383	10,097
	Week previous	17,603	4,625	7,070
	Same week year ago	22,531	6,085	10,203
MUTTON, carcass	Week ending September 2, 1945	2,405	1,691	3,139
	Week previous	6,321	600	1,060
	Same week year ago	3,205	870	2,713
PORK CUTS, lbs.	Week ending September 2, 1945	781,058	248,897	72,629
	Week previous	1,104,272	127,843	27,852
	Same week year ago	1,476,553	134,631	81,456
BEEF CUTS, lbs.	Week ending September 2, 1945	610,332
	Week previous	192,030
	Same week year ago	420,746

LOCAL SLAUGHTERS

CATTLE, head	Week ending September 2, 1945	13,666	3,255	...
	Week previous	14,375	3,065	...
	Same week year ago	10,711	2,299	...
CALVES, head	Week ending September 2, 1945	11,818	1,995	...
	Week previous	10,041	1,577	...
	Same week year ago	13,225	2,339	...
HOGS, head	Week ending September 2, 1945	25,987	5,555	...
	Week previous	20,955	4,390	...
	Same week year ago	43,837	10,865	...
SHEEP, head	Week ending September 2, 1945	46,875	3,685	...
	Week previous	48,440	3,003	...
	Same week year ago	51,849	3,384	...

Country dressed product at New York totaled 2,242 veal, no hogs and 32 lambs. Previous week 2,192 veal, no hogs and 40 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter totals for the week ended September 1 at 32 centers showed only minor changes compared with a week earlier. Cattle, calf and lamb kill were up slightly, but hog slaughter was lighter again. Predictions are that hog kill is now at the lowest levels of the year and increases will be noticed in the near future.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	13,536	11,818	26,080	44,671
Baltimore, Philadelphia	5,275	1,245	14,080	2,321
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	13,998	2,257	29,838	8,121
Chicago, Elburn	31,622	7,332	49,169	94,450
St. Paul-Wisconsin Group	25,179	13,808	32,845	17,001
St. Louis Area	20,273	16,009	26,456	13,886
Sioux City	9,029	613	14,546	10,011
Omaha	21,538	2,421	25,637	23,789
Kansas City	26,597	15,753	14,350	23,789
Iowa & So. Minn.	14,160	6,887	79,708	32,721
SOUTHEAST				
	10,183	5,906	5,831	11
SOUTH CENTRAL WEST				
	32,188	24,126	17,000	46,450
ROCKY MOUNTAIN				
	6,540	1,351	7,006	13,540
PACIFIC				
	19,228	3,887	17,332	58,971
Total	249,346	113,410	390,802	338,461
Total prev. week	245,100	96,044	378,338	330,946
Total last year	231,414	122,236	601,391	371,009

¹Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake, Utah. ⁷Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs	Sheep
Week ended Sept. 1	5,361	2,299	4,600	...
Last week	5,175	2,235	3,518	...
Last year	3,706	891	6,589	...



Liberty
Bell Brand

Hams — Bacon — Sausages — Lard — Scrapple
F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

Wilmington Provision Company

Slaughterers of
CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS
U. S. GOVERNMENT INSPECTION
WILMINGTON, DELAWARE

WASTE
becomes **CASH!**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

GET—ACTION—USE NATIONAL PROVISIONER "CLASSIFIEDS"

CANNED MEATS WANTED

Excess of government contracts. Civilian canned meats. Wire your offerings.

MARTIN PACKING CO.

127 Belmont Ave., Newark 3, N. J.

A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our



THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago 5, Ill.

New Multiple Binder

Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today. No key, nothing to unscrew. Slip in place and they stay there until you want them.

CLASSIFIED ADVERTISEMENTS

Undisplayed: set solid. Minimum 20 word \$3.00, additional words 15c each. Displayed: set solid. Minimum 20 words \$2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

EXPERIENCED packing house executive, married, in his late thirties, seeks connection with either a small, medium or large progressive independent packer. Thoroughly familiar with all departments, the buying of cattle, processing, and production. Have been successful in the handling of help and would like to arrange for a personal interview. W-225, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: 20 years' packinghouse experience and having following in metropolitan New Jersey area among wholesalers, retailers and jobbers, seeks postwar connection with car-route packer. Commission basis. W-245, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PACKING HOUSE EXECUTIVE with experience and practical knowledge essential for organizing and directing efficient and profitable post war operations. Now employed. W-230, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

Hide Cellar Foreman

Experienced hide cellar supervisor wanted by medium sized packing plant in Los Angeles area. Must understand modern curing methods, packer take-off, and the settling of grubs and tare. Capable of delivering quality hides with minimum curing shrink and have basic understanding of costs and handling of men. Permanent position for right man. Give details of past experience, age, references, and salary requirements. Replies confidential. W-219, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT FOREMAN: To work on chopper. Eastern seaboard company making alone for civilians over 100,000 pounds weekly. Government inspected. Young aggressive firm growing rapidly. Excellent future. Send photo. State age, and experience in detail, also salary you are accustomed to making. Replies confidential. W-246, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: General packing plant superintendent for a new, modern plant, capacity 1200 hogs per day and 50 cattle per day. Must have administrative ability in slaughtering, processing and sausage manufacturing. Give all details with references in letter. Do not apply in person. Smithfield Packing Company, Inc., Box 427, Smithfield, Va.

SUPERINTENDENT WANTED: B.A.I. beef packing plant, 150 to 200 head daily capacity. Man with highly efficient production record from killing room to finished product. Wonderful paying position, permanent, with old established firm. Confidential. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OLD ESTABLISHED concern wishes to employ hog killing and cutting foreman, good salary. Also two hog killing and cutting butchers, and one all around beef butcher. Good wages, steady work. W-248, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER, BUTCHER: Excellent opportunity, small Colorado packing plant offers excellent future, climate and living conditions unequalled anywhere. W-249, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant to general manager by company operating a medium size packing plant. Must have a thorough knowledge of all packing-house operations, including costs and sales. This is an excellent opportunity for a future. Replies confidential. W-203, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

PRODUCTION FOREMAN wanted: To take charge of meat canning department in plant located in large eastern city. Good opportunity, permanent job with excellent future. Give full details, experience, age, and salary expected. W-220, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OPPORTUNITY: Wanted, pork killing and cutting foreman. Splendid opportunity for young man with thorough knowledge of the pork operation in expanding eastern concern. One preferred with high school education and familiar with costs. W-232, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RETURNING VETERANS notice: Old established packer to reorganize. If you have outstanding ability in any department, write full details giving experience, salary expected and full references. W-222, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF AND HOG BUTCHER WANTED: With experience in hog cutting also. Small town in eastern Michigan. Good future for right man. W-237, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NEW YORK PLANT has opening for production manager of canning department. Excellent opportunity and future for right man. W-238, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Working inedible tank foreman; also have job for casing foreman, good pay and steady jobs. Modern plant in northern Ohio. W-234, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER WANTED: For small packing plant in eastern Michigan. General knowledge of packing plant operations necessary. W-236, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

DRAFTSMAN: Familiar with packing house construction and machinery. Permanent position with good pay. Location, Chicago, Illinois. Address W-239, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted and for Sale

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meehin crackling expeller; 2-4x8 and 4x9 lad rolls; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooker; 1-#41 meat grinder; 1-#27 Buffalo silent cutter; 1-Brecht 200 lb. sausage stuffer; 1-Creasy #55 and 1-Victor #23 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: CARRIER air conditioned smoke house: Model F-102-104. Dimensions: Height 8' 6", depth 12' 4", width 10' 6". Specifications: double door opening, each door 4 ft. wide. Equipped with automatic controls for heat and moisture. Purchased new and has been in use 4 years. In excellent condition. Price \$3,000.00 F.O.B. foundation. purchaser to dismantle. Also 7-No. 2 HALLOWELL sausage hanging trucks, \$30.00 each F.O.B. Greensboro, N. C. FS-252, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 1-Boss Jr. belly roller
1-Senior automatic electric can sealer
1-Sausage stuffer
1-Bacon foaming boxes
1-Revolving baking oven
FS-242, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted and for Sale

WANTED: LARGEST SIZE MEAT GRINDER with or without motor. Must be in very good condition. Also silent cutter, self-emptying, late model, 400-lb. capacity or larger. Indian Dairies, Inc., Carlsbad, N. J.

WANTED: 1-400 to 600 pound sausage mixer; 1-200 pound sausage stuffer with or without air compressor; 1-bake oven 80 to 40 loaf capacity. Schmidt Packing Co., Niles, Michigan.

WANTED: To buy 200 round ham retainers, size 16 inch circumference, and one ham binding press. Maurer-Neuer Corporation, Arkansas City, Kansas.

Plants Wanted and for Sale

FOR SALE: Established packing house and sausage factory located in the southeast. On 65 acres of land at railroad siding. Annual sales approximately three million dollars. New killing and tankage house addition under construction. Capacity when completed about 200 cattle and 750 to 1000 hogs a day. Sausage capacity better than 125,000 pounds a week. Large fleet of trucks and cars. Profits above average. Only reason for selling is that the owner wishes to retire. FS-240, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Rendering plant in California, average net profit \$100,000.00. Will sell all or part of business. If part of business is sold, will turn management over to buyer. FS-253, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT WANTED: Along Atlantic seaboard. Prefer not more than 500 miles from coast, but will consider others. Will operate and keep present employees. All replies confidential. W-157, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering hogs and cattle. W-123, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

Overseas Trade Expansion

British food manufacturing and distributing organization wishes to contact American or Canadian food producers and food machinery houses interested in expanding Pan-British and Colonial trade, either on complete manufacture and distribution basis, or sole distributing representation. Extensive connections with bakery, hotel and catering trades, wholesale and retail trades, etc. Reply, in confidence, to Otto Munk, 41 Park Row, New York 7, N. Y.

FOR SALE: 960 acres; \$7.50 per acre, 2 miles from county seat, Reynolds county, Missouri. River through farm. About 125 miles south of St. Louis. About 200 acres bottom land open for crops, remainder gently rolling upland fine for pasture. Has considerable good timber. One fair set of buildings. Fine for stock farm or ranch, or for hunting and fishing club. Caleb Smith, Sikeston, Missouri.

TO LEASE: We have a canning line to lease in our sausage manufacturing plant for a canner who wishes also to include boning. Plant is located 25 miles southeast of Chicago. Also has railroad facilities. W-244, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FORMER MEAT PACKER would like to contact midwestern or eastern packing house contemplating building processing plant in livestock producing area. W-250, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 200 hanks 19/22 M.M. sheep casings. Good quality. Have discontinued production. Will sacrifice for \$1.50. Hervits Packing Co., 1146 S. Cameron St., Harrisburg, Pa.

BROKER who has sold to meat jobbers for 25 years wants beef and pork shipper. Address L. B. Nichols, 423 Miners Bank Bldg., Wilkes-Barre, Pa.

(CONTINUED ON PAGE 43)

Meat and Gravy

In a recent radio talk on "Reconversion and Jobs," D. W. Figgis, president, American Can Co., stated that with WPB clearing the way for industry to proceed under its own steam, with the technical advances made in the research laboratories of the can manufacturing industry, and with the opening of the source of tin supply, he believed that the small can manufacturers would soon be back in the business, bringing employment rolls to new high levels. He further declared that in the last normal pre-war year it had been estimated that the number of cans used in this country, if placed end to end, would reach to the moon and back a couple of times, which will no doubt start a race between manufacturers giving the public sensational graphic figures of production, such as, "During the picnic season of August last, B. B. Dunk & Co. processed enough wieners to stretch, traveling north and south, three times around the world not counting the number which stopped off at Hyde Park to grace the roasting pots of Eleanor Roosevelt." We wonder whether the American public, recently schooled these past years, without batting an eyelash, in the computation of billions, will appreciate the effort estimates like this would take. We shouldn't wonder if they came back with a bored—"Really, and on office time too?"



A ham took the spotlight recently as the initial edible food to be baked in the first electric kitchen range produced by the Edison General Electric Appliance Co. since April 10, 1942. No doubt American housewives will be so elated over the "new range news" that they may fail to ask, "Where did General Electric get the ham?"



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Passage of the Wadsworth bill in the summer of 1906, making federal meat inspection mandatory in plants doing an interstate business, prompted an editorial in THE NATIONAL PROVISIONER which pointed out that "practically all small packers ship either a considerable portion of their products or their surplus to other states; many of them have plants near state borders and their 'interstate' business is practically local commerce, but if they are not granted a government inspector after October 1 all business of this character must cease. . . Unless some provision is made in the regulations for inspecting the products of the small packinghouses, either at market centers (waiving the ante-mortem examination) or by placing an inspector in every town where there is a packinghouse, many of these small concerns will be forced out of business because their local trade alone will not be profitable. If this should be the result of the new law, the desire to 'smash' the big packers, which caused its passage, will have evolved the strongest possible means of reducing their competition. Consideration of this phase of the subject is urged at this time because when the new law is put into effect the smallest concern in the business is entitled to as much of its benefits as the largest—and nothing less will do."

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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